

# De Pane

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **7.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (72.5%)	80 %	8
Grain	Cara Blonde - Castle Malting	0.3 kg (8.7%)	78 %	20
Grain	Abbey Castle	0.2 kg (5.8%)	80 %	45
Grain	Płatki owsiane	0.2 kg (5.8%)	60 %	3
Sugar	Trzcinowy	0.25 kg (7.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Slant	100 ml	White Labs