

qwerty

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **4.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	83 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.1%)	75 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	24 g	10 min	3.75 %
Boil	Kent Goldings	32 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile	Ale	Liquid	50 ml	fermentum mobile