

#40 Belgian Blond

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **5.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **13.3 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3 kg (81.1%)	79 %	4
Grain	Strzegom Monachijski typ II	0.15 kg (4.1%)	79 %	22
Grain	Abbey Castle	0.15 kg (4.1%)	80 %	45
Grain	Pszeniczny	0.15 kg (4.1%)	85 %	3
Grain	Cara-Pils/Dextrine	0.05 kg (1.4%)	72 %	4
Sugar	Cukier (kandyzowany) 0,2kg 15.8blg	0.2 kg (5.4%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	13 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	25 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	Woda oaza	20000 g	Boil	1 min
Water Agent	Chlorek wapnia	0.5 g	Boil	10 min
Water Agent	Sól kuchenna	0.2 g	Boil	10 min

Notes

- Fermentacja 18 stopni - zadanie drozdzy
18,5 1 dzień
19,5 2 dzień
20,5 3 dzień
21,5 4 dzień
22,5 5 dzień

Do gotowania 100g cukru
po 3 dniach +100gram cukru rozp w 0.25 litra wody
Mar 25, 2019, 1:56 PM