

## BBA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **31.1 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (80.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (5.1%)	78 %	4
Grain	Caraaroma	0.2 kg (2%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2%)	79 %	45
Sugar	Brown Sugar, Light	1 kg (10.1%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	70 min	4 %
Boil	Marynka	60 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	1800 ml	Fermentum Mobile