

## BBA (roboczy)

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **5.9**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen 2RS	6 kg (83.3%)	89 %	3.5
Grain	Castle Malting - Château Cara Blond	0.5 kg (6.9%)	89 %	20.5
Grain	Castle Malting - Château Cara Clair	0.5 kg (6.9%)	89 %	8
Grain	Castle Malting - Château Arome	0.1 kg (1.4%)	89 %	100
Grain	Castle Malting - Château Biscuit	0.1 kg (1.4%)	89 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger (UK) - granulát	30 g	60 min	7.3 %
Boil	East Kent Golding (UK) - granulát	30 g	10 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile