

Belgian Blond Ale z magnum i saaz

- Gravity **15.6 BLG**
- ABV ---
- IBU **25**
- SRM **6.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **60 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 15 min | 11.8 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Fining | mech | 8 g | Boil | 15 min |
| Flavor | cukier | 450 g | Boil | 60 min |