

BL

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **5.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (78.1%)	80 %	4
Grain	Abbey Malt Weyermann	0.25 kg (7.8%)	75 %	45
Sugar	Candi Sugar, Clear	0.3 kg (9.4%)	100 %	2
Grain	Płatki pszeniczne	0.15 kg (4.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	9 g	60 min	13.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	4 g	Boil	15 min
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