

## Blądasek 3

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **6.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (64.5%)	81 %	4
Grain	Biscuit Malt castle	0.1 kg (3.2%)	79 %	50
Grain	Weyermann - Carapils	0.4 kg (12.9%)	78 %	4
Roztwór dodany w trakcie fermentacji burzliwej				
Grain	Strzegom Monachijski typ II	0.4 kg (12.9%)	79 %	22
Sugar	Sugar, Light	0.2 kg (6.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	10 g	60 min	11.1 %
Aroma (end of boil)	styrian wolf	20 g	5 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	---