

# Danielowe - Belgian Blond

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Premium Malt	8.1 kg (82.7%)	81 %	3
Grain	Biscuit Malt	0.6 kg (6.1%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2%)	78 %	4
Sugar	Candi Sugar, Clear	0.9 kg (9.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	10 g	60 min	12.5 %
Aroma (end of boil)	Hallertau Blanc	40 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm 25	Ale	Liquid	30 ml	FM

## Notes

- Fermentacja burzliwa 19-23 st. C, 10 dni  
Fermentacja cicha 21-24 st. C, 7 14 dni  
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