

# Hugo

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **4.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (87.5%)	82 %	4
Grain	Platki owsiane	0.3 kg (7.5%)	85 %	3
Sugar	cukier kandyzowany	0.2 kg (5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	60 min	5.4 %
Boil	Styrian Golding	15 g	30 min	4 %
Boil	Styrian Golding	15 g	15 min	4 %
Boil	Kazbek	5 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	4 g	Boil	10 min
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