

Ignis Fatuus

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **65**
- SRM **4.4**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	25 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Hallertau Blanc	9 g	25 min	11 %
Boil	Hallertau Blanc	9 g	10 min	11 %
Boil	Junga	30 g	60 min	12 %
Boil	Hallertau Blanc	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
BFSay	Ale	Slant	1400 ml	Gozdawa