

Luk - Złoty Blond

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **5.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	4.7 kg (73.4%)	80 %	4
Grain	Viking Pszeniczny	0.6 kg (9.4%)	82 %	5
Grain	Viking Wiedeński	0.5 kg (7.8%)	79 %	9
Grain	Viking Cookie	0.3 kg (4.7%)	72 %	50
Sugar	Cukier	0.3 kg (4.7%)	78 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	8 %
Boil	Lubelski	15 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	20 min