

# powrót

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (90.3%)	81 %	4
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	75 g	10 min	5.1 %
Boil	Fuggles	100 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	1000 ml	Wyeast Labs
FM21 Odkrycie sezonu	Ale	Liquid	600 ml	Fermentum Mobile