

Wielka Improwizacja

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **6.6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (80%)	83 %	6
Grain	cookie	0.5 kg (10%)	--- %	30
Grain	Słód CHÂTEAU PEATED	0.5 kg (10%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---