

## BBA by JJ

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **7.5**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (54.5%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.5%)	85 %	4
Sugar	Candi Sugar, Clear	0.8 kg (14.5%)	78.3 %	2
Grain	Abbey Malt Weyermann	1 kg (18.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	35 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's