

# Bibbiano

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **5.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (75.4%)	80 %	4
Sugar	Candi Sugar, Clear	0.25 kg (8.2%)	78.3 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (16.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	5.3 %
Boil	Magnum	5 g	60 min	13.4 %
Boil	Styrian Golding	10 g	10 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	50 ml	Fermentis