

## Bładasek 2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type   | Name         | Amount         | Yield  | EBC |
|--|--------------|----------------|--------|-----|
| Grain  | Pilzneński   | 4 kg (83.3%)   | 81 %   | 4   |
| Grain  | Carabelge    | 0.5 kg (10.4%) | 80 %   | 30  |
| Sugar  | Sugar, Clear | 0.3 kg (6.3%)  | 78.3 % | 2   |
| Roztwór dodany w trakcie fermentacji burzliwej |              |                |        |     |

### Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | styrian wolf | 10 g   | 60 min | 14.9 %     |
| Aroma (end of boil) | styrian wolf | 25 g   | 2 min  | 14.9 %     |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 100 ml | ---        |