

# Light For The Future

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **12.9**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pinzneński Viking Malt	5.1 kg (74.5%)	82 %	4
Grain	Płatki owsiane błyskawiczne	0.5 kg (7.3%)	85 %	3
Grain	Red Ale Viking Malt	0.45 kg (6.6%)	80 %	70
Grain	Pszeniczny jasny Bestmalz	0.4 kg (5.8%)	82 %	5
Sugar	Candi Sugar, Dark	0.4 kg (5.8%)	78.3 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	70 min	12.6 %
Boil	Mosaic	10 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	60 min
Other	Candi Sugar, Dark	400 g	Boil	50 min