

# Majsterkowicz

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **6.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński          | 6 kg (78.4%)  | 80 %   | 4   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (6.5%) | 78 %   | 20  |
| Grain | Biscuit Malt                 | 0.5 kg (6.5%) | 79 %   | 45  |
| Grain | Aromatic Malt                | 0.15 kg (2%)  | 78 %   | 51  |
| Sugar | Candi Sugar, Clear           | 0.5 kg (6.5%) | 78.3 % | 2   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Rakau (NZ) | 20 g   | 60 min | 9.5 %      |
| Boil    | Rakau (NZ) | 35 g   | 0 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |