

De Pane

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **7.7**
- 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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (72.5%) | 80 % | 8 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (8.7%) | 78 % | 20 |
| Grain | Abbey Castle | 0.2 kg (5.8%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (5.8%) | 60 % | 3 |
| Sugar | Trzcinowy | 0.25 kg (7.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP510 - Belgian Bastogne Ale Yeast | Ale | Slant | 100 ml | White Labs |