

Jasne z Brukseli - Belgian Blond

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **6.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	4 kg (58%)	80 %	6
Grain	Pszeniczny	1.5 kg (21.7%)	85 %	4
Grain	Carabelge	0.35 kg (5.1%)	80 %	32
Grain	Cara Blonde - Castle Malting	0.35 kg (5.1%)	78 %	20
Liquid Extract	Honey	0.7 kg (10.1%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Smaragd	50 g	15 min	7.3 %
Boil	Smaragd	50 g	5 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
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Notes

- Fermentacja:
Burzliwa (7-8 dni w 20-24 st. C)
Cicha (7-8 dni w 20-24 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110g cukru w 500 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 18-19 st. C.

Smacznego!

Jun 21, 2017, 1:27 AM