

## BBA.T1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (68.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.1%)	79 %	16
Grain	Abbey Malt Weyermann	0.4 kg (6.8%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.7%)	73 %	120
Sugar	cukier kandyzowany biały	0.35 kg (6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Styrian Golding	20 g	20 min	3.6 %
Boil	Styrian Golding	10 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis