

Cycata Lala

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **6.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (69.4%)	80 %	4
Grain	Pszeniczny	0.25 kg (6.9%)	85 %	4
Grain	Abbey Castle	0.4 kg (11.1%)	80 %	45
Sugar	Candi Sugar, Clear	0.25 kg (6.9%)	78.3 %	2
Grain	Strzegom Wiedeński	0.2 kg (5.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	170 ml	Fermentum Mobile