

# Golden Belgian

- Gravity **16.2 BLG**
- ABV ---
- IBU **26**
- SRM **11.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (58.8%)	80 %	8
Grain	Strzegom Monachijski typ I	2 kg (29.4%)	79 %	16
Grain	Weyermann - Abbey Malt	0.5 kg (7.4%)	50 %	45
Grain	Weyermann - Carabelge	0.3 kg (4.4%)	30 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	55 min	7.6 %
Boil	Styrian Goldings	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	15 g	Boil	15 min
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