

janusz tracz

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **26**
- SRM **4.7**
- Style **Belgian Golden Strong 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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	3.2 kg (84.2%)	80 %	4
Sugar	sugar	0.6 kg (15.8%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	saaz	10 g	5 min	2.98 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP570 - Belgian Golden Ale Yeast	Ale	Slant	200 ml	White Labs