

## #62 Bertt Belgian Strong Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **34**
- SRM **12.8**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	80 %	4
Grain	Monachijski	1 kg (21.3%)	80 %	16
Grain	Special B Malt	0.2 kg (4.3%)	65.2 %	315
Grain	Abbey Castle	0.5 kg (10.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	50 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
WLP653 - Brettanomyces lambicus	Ale	Liquid	30 ml	White Labs