

BeginGoldenStrong

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM ---
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 7 kg (89.6%) | 80 % | --- |
| Sugar | cukier | 0.81 kg (10.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 80 min | 11 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |
| Boil | Perle | 15 g | 5 min | 7 % |
| Boil | Perle | 15 g | 0 min | 7 % |
| Boil | Fuggles | 8 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | kwas mlekowy | 5.5 g | Mash | 10 min |