

# Belgian

---

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **27**
- SRM **5.7**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (81%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.7%)	85 %	4
Grain	Carahell	0.25 kg (6.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Permiant	25 g	30 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile