

## Belgian Golden strong ale

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- Gravity **15.7 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87.7%)   | 80 %  | 5   |
| Sugar | cukier               | 0.7 kg (12.3%) | 100 % | --- |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15 %       |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g   | 0 min  | 15.5 %     |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| fm 27 artefakty trappistów | Ale  | Slant | 300 ml | FM         |