

## BELGIAN westvleteren

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **4.9**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (45%)	81 %	4
Grain	Castle Pale Ale	4.5 kg (45%)	80 %	8
Sugar	cukier kazdyzowany	1 kg (10%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	13.5 %
Boil	Northern Brewer	20 g	70 min	9 %
Boil	Hallertau Spalt Select	25 g	20 min	3.4 %
Boil	Styrian Golding	30 g	12 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm28	Ale	Dry	30 g	wlp

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- pierwsze 36/h temp. 20c  
następne 10 dni 25c  
powrót do 20  
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