

# Belgijka

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **28**
- SRM **4.8**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (78.6%)	80 %	4
Grain	Carabelge	0.15 kg (2.1%)	80 %	30
Grain	Abbey Malt Weyermann	0.15 kg (2.1%)	75 %	45
Sugar	cukier biały	1.2 kg (17.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	70 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	40 g	30 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1.25 g	Boil	10 min
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