

# BGSA

---

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **24**
- SRM **3.4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.5 kg (87.5%)	80.5 %	2
Sugar	Corn Sugar (Dextrose)	0.5 kg (12.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	100 ml	Fermentum Mobile