

# Ginger & Lemon Grass Belgian Golden Strong Ale

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **34**
- SRM **7.4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (48.2%)	80 %	4
Grain	Pale Malt (2 Row) US	2 kg (24.1%)	79 %	4
Grain	Strzegom Monachijski typ I	1 kg (12%)	79 %	16
Sugar	cukier kandyzowany	0.5 kg (6%)	100 %	---
Grain	Abbey Malt Weyermann	0.5 kg (6%)	75 %	45
Grain	Carabelge	0.3 kg (3.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	Perle	20 g	60 min	7 %
Boil	Hallertau Blanc	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	green tea ginger%lemon grass finest tesco	20 g	Boil	15 min
Fining	mech irlandzki	4 g	Boil	15 min