

Van Damm Ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.7**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **90 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (55.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 4 kg (44.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |
| Mangrove Jack's M27 Belgian Ale | Ale | Slant | 250 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Other | cukier biały | 400 g | Boil | 15 min |
| Flavor | skórka pomarańczy | 20 g | Boil | 15 min |