#62 Bertt Belgian Strong Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **34**
- SRM **12.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(63.8%)*	80 %	4
Grain	Monachijski	1 kg *(21.3%)*	80 %	16
Grain	Special B Malt	0.2 kg *(4.3%)*	65.2 %	315
Grain	Abbey Castle	0.5 kg *(10.6%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	50 g	60 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
WLP653 - Brettanomyces lambicus	Ale	Liquid	30 ml	White Labs