

# Belgian Golden Strong Ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **25 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **25.7C**
- Add grains
- Keep mash **0 min** at **25C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński   | 6 kg (85%)    | 81 %  | 4   |
| Sugar | cukier biały | 1.06 kg (15%) | 100 % | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Styrian Golding   | 50 g   | 80 min | 3.6 %      |
| Boil    | Lublin (Lubelski) | 45 g   | 45 min | 4 %        |
| Boil    | Styrian Golding   | 30 g   | 15 min | 3.6 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Slant | 200 ml | ---        |

## Notes

- fermentacja planowana od 18 na początku do 26 na koncu

*Jun 14, 2017, 12:39 PM*