

Belgian Golden Stron Ale #1 - Browar na Wyżynie

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **4.7**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	5 kg (79.4%)	80 %	5
Grain	pszeniczny Viking Malt	0.3 kg (4.8%)	81 %	5
Sugar	cukier	1 kg (15.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	45 min	12.5 %
Boil	Lubelski (PL) - granulát	10 g	20 min	4 %
Boil	Lubelski (PL) - granulát	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	4 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	15 min
Other	cukier	1000 g	Boil	2 min