

# Belgian Golden Strong Ale

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 6.5 kg (90.3%) | 81 %  | 4   |
| Sugar | cukier kandyzowany biały | 0.5 kg (6.9%)  | --- % | --- |
| Sugar | cukier biały             | 0.2 kg (2.8%)  | --- % | --- |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | lunga           | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | Styrian Golding | 50 g   | 10 min | 2.8 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 170 ml | Fermentum Mobile |