Belgian Golden Strong Ale Miód i płatki miodowe

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **6.2**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(76.9%)*	82 %	4
Liquid Extract	Honey	1 kg *(15.4%)*	75 %	2
Grain	Honey Flaked	0.5 kg *(7.7%)*	80 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	55 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbaye	Ale	Slant	500 ml	---

Notes

- Woda kranowa
  Zacieranie 22L -> 2.5 ml kwas mlekowy
  Wysładzanie 7L -> 1.5 ml kwas mlekowy
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