

Belgian Golden Strong Ale

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **21**
- SRM **4.2**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzński 6-rzędowy | 7 kg (94.6%) | 80 % | 3 |
| Sugar | Cukier | 0.4 kg (5.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 30 min | 4 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4 % |
| Boil | Styrian Golding | 10 g | 10 min | 4 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 10 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |