

Belgian

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **3.9**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Ireks - Pilsner Malt | 5.45 kg (84.5%) | 81 % | 4 |
| Sugar | Cukier | 1 kg (15.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil | Styrian Golding | 45.45 g | 65 min | 3.6 % |
| Boil | Saaz | 45.45 g | 30 min | 3.75 % |
| Boil | Saaz | 45.45 g | 5 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP570 - Belgian Golden Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Notes

- Fermentacja burzliwa w temperaturze od 17* C do 24*C na 5-6 dni. Fermentacja cicha około 3 dni i schłodzenie do około -1*C po czym trzy tygodnie w temperaturze -3*C. do refermentacji glukoze o następnę i resztę drożdży (oczywiście uwodnić). W butelkach trzymać w temperaturze około 22*C na 6 tygodni.

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