

# BGSA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **19**
- SRM **4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **74C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński        | 2 kg (62.5%)  | 80 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg | 1 kg (31.3%)  | 80.5 % | 3   |
| Sugar | Cukier                     | 0.2 kg (6.3%) | --- %  | --- |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | First Gold | 10 g   | 60 min | 8 %        |
| Boil    | First Gold | 20 g   | 5 min  | 8 %        |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Slant | 120 ml | Fermentum Mobile |