

# Golden Strong Blond Ale

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **4.7**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (86.4%)	81 %	4
Sugar	Glukoza	0.5 kg (12.3%)	100 %	4
Grain	zakwaszający	0.05 kg (1.2%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	12 g	---