

## #2 Een ork van Kwadelapstraat (draft)

- Gravity **17.2 BLG**
- ABV ---
- IBU **32**
- SRM **11.3**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (82.9%)	--- %	20
Sugar	Cukier	0.7 kg (17.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Whitbread Golding (WGV)	15 g	60 min	7.8 %
Boil	Whitbread Golding (WGV)	15 g	35 min	7.8 %
Aroma (end of boil)	Whitbread Golding (WGV)	20 g	10 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's