

## BELG

- Gravity **20.2 BLG**
- ABV ---
- IBU **40**
- SRM **6.4**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (Weyermann)	5 kg (73.5%)	82.23 %	7
Sugar	Candi Sugar, Clear	1 kg (14.7%)	78.3 %	1
Grain	Oats, Flaked	0.8 kg (11.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11.6 %
Boil	Saaz	15 g	30 min	4.2 %
Boil	Hallertau Blanc	15 g	30 min	8.7 %
Whirlpool	Saaz (Czech Republic)	15 g	60 min	4.8 %
Whirlpool	Hallertau Blanc	15 g	60 min	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	22 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	10 min