

# belgian golden ale bcs

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **26**
- SRM **4.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss --- %
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (82.8%)	80 %	5
Sugar	cukier	1.45 kg (17.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	30 g	60 min	12 %