

## belgian golden ale

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- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **6.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Monachijski	0.2 kg (4%)	80 %	16
Grain	Karmelowy Czerwony	0.1 kg (2%)	75 %	59
Sugar	cukier	0.7 kg (14%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 25	Ale	Slant	100 ml	---