

# Belgian Golden Strong Ale

- Gravity **21.3 BLG**
- ABV ---
- IBU **37**
- SRM **5.2**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting pilszeński	7 kg (87.5%)	81 %	3
Grain	Płatki pszeniczne blyskawiczne	1 kg (12.5%)	85 %	3
Sugar	Syrop cukrowy 1150 ml - 1.5kg cukru	0 kg	--- %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	25 g	60 min	9.9 %
Boil	Styrian Golding	25 g	20 min	5.3 %
Boil	Bobek	25 g	20 min	5.9 %
Boil	Styrian Eureka	25 g	0 min	9.9 %
Dry Hop	Styrian Goldings	25 g	7 day(s)	5.3 %
Dry Hop	Bobek	25 g	7 day(s)	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min