

## Belgian Golden strong ale

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Sugar	cukier	0.7 kg (12.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 27 artefakty trappistów	Ale	Slant	300 ml	FM