

Belgian Golden Strong Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **5.5**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (90.9%) | 81 % | 5 |
| Grain | Abbey Malt Weyermann | 0.1 kg (1.8%) | 75 % | 45 |
| Sugar | Carabelge Weyermann | 0.1 kg (1.8%) | 100 % | 0 |
| Sugar | Corn Sugar (Dextrose) | 0.3 kg (5.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.5 g | Boil | 10 min |

Notes

- (burtonizacja wody)- Dawkowanie: płaska łyżeczka gipsu (ok. 4 g) na 20 litrów
zrobić starter przed zadaniem drożdży do brzeczki i porządnie ją napowietrzyć. Oczywiście można użyć gęstwy
fermentacja od 16 stopni-podnosić do 21

cichą najlepiej zrobić w niskich temp.
piwo powinno odstać swoje,przechowywać w chłodzie
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