

Belgian Golden Strong Ale

- Gravity **19.6 BLG**
- ABV ---
- IBU **40**
- SRM **6**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **75 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (70.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (4.2%) | 80 % | 2 |
| Adjunct | Briess - Red Wheat Flakes | 0.3 kg (4.2%) | 70 % | 4 |
| Sugar | Brown Sugar, Light | 0.5 kg (7%) | 100 % | 16 |
| Sugar | Glukoza | 0.5 kg (7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 20 g | 90 min | 14 % |
| Boil | Marynka | 10 g | 90 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Aroma (end of boil) | hallertauer taurus | 10 g | 3 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-----|-----|------|---------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 20 g | Gozdawa |
|---------------------------------------|-----|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | Cukier/Glukoza | 1000 g | Boil | 15 min |
| Fining | Irish Moss | 5 g | Boil | 10 min |

Notes

- FERMENTACJA:
 - Zadać drożdże w 17-18°C, podnosić przez 5 dni stopniowo temp. do 26-27°C
 - 1-2 tygodnie trzymać w tych 26-27°C
 - potem szybko schłodzić i 3 tygodnie w jak najniższej temperaturze, bliskiej 0°C
 - Po butelkowaniu 2 tyg. w 25°C, a potem 6 tyg. w 4-5°C.
- Jun 29, 2016, 12:59 PM*