

BELGIAN westvleteren

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **4.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.5 kg (45%) | 81 % | 4 |
| Grain | Castle Pale Ale | 4.5 kg (45%) | 80 % | 8 |
| Sugar | cukier kazdzywany | 1 kg (10%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 70 min | 13.5 % |
| Boil | Northern Brewer | 20 g | 70 min | 9 % |
| Boil | Hallertau Spalt Select | 25 g | 20 min | 3.4 % |
| Boil | Styrian Golding | 30 g | 12 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| fm28 | Ale | Dry | 30 g | wlp |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- pierwsze 36/h temp. 20c
następne 10 dni 25c
powrót do 20
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