

bgsa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **4.6**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 8 kg (84.2%) | 80 % | 4 |
| Sugar | cukier | 1 kg (10.5%) | --- % | 2 |
| Grain | Pszeniczny | 0.5 kg (5.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|----------------------------|
| mangrove jask's m41 lub m42 | Ale | Dry | 11.5 g | preferuje m42 mniej fenoli |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------------------|-------|-----------|-----------|
| Spice | swieża skórka pomaranczy | 130 g | Secondary | 14 day(s) |
| Spice | swieża skórka cytryny | 30 g | Secondary | 14 day(s) |
| Spice | kolendra zmielone ziarno | 15 g | Secondary | 14 day(s) |