

## bgsa

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- 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
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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)