

# Bies - Belgian Golden Strong Ale

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **25**
- SRM **3.1**
- 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 **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **25 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **25.8C**
- Add grains
- Keep mash **1 min** at **25C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	3
Sugar	Cane (Beet) Sugar	1.4 kg (21.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	brzeczka	0 g	25 min	1 %
Boil	Marynka	25 g	65 min	8.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.3 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	Danstar