

# Danielowe - Belgian Strong Golden Ale

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **25**
- SRM **4.7**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2-3 EBC Weyermann	9.2 kg (82.9%)	80 %	3
Grain	Słód pszeniczny jasny Brewferm Blond	1 kg (9%)	85 %	3
Sugar	Candi Sugar, Clear	0.9 kg (8.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	36 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	27 g	30 min	4.5 %
Boil	Hallertau Blanc	35 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	26.79 ml	Fermentum Mobile