

# Golden Strong Blond Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **13.2**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.2 kg (49.4%)	82 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (41.2%)	100 %	30
Grain	Special B Malt	0.1 kg (4.1%)	65.2 %	315
Grain	Weyermann - Melanoiden Malt	0.1 kg (4.1%)	81 %	53
Grain	Carafa II	0.03 kg (1.2%)	70 %	812

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	12 g	---