

WY3522 Gęstwa BGSA #1

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **29**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **38.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6.9 kg (85.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (2.5%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.9%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.8 kg (9.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - 3522 Belgian Ardennes | Ale | Liquid | 200 ml | Wyeast Labs |