

# Złoty róg

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **24**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	3 kg (85.7%)	80 %	3
Grain	Pszeniczny	0.2 kg (5.7%)	85 %	3.5
Sugar	Corn Sugar (Dextrose)	0.3 kg (8.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	50 g	1 min	5.1 %
Boil	Chinook	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	2000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier	300 g	Boil	1 min

Fining	Mech irlandzki	5 g	Boil	15 min
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## Notes

- Cukier dodać na ostatnią minute gotowania, tak by się nie skarmelizował. Wcześniej odebrać brzeczkę i i w niej rozpuścić cukier  
*Feb 12, 2018, 3:38 PM*