

Belgian Golden Strong Ale

- Gravity **19.6 BLG**
- ABV **---**
- IBU **40**
- SRM **6**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **75 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Oats, Flaked	0.3 kg (4.2%)	80 %	2
Adjunct	Briess - Red Wheat Flakes	0.3 kg (4.2%)	70 %	4
Sugar	Brown Sugar, Light	0.5 kg (7%)	100 %	16
Sugar	Glukoza	0.5 kg (7%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	90 min	14 %
Boil	Marynka	10 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	hallertauer taurus	10 g	3 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	20 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Other	Cukier/Glukoza	1000 g	Boil	15 min
Fining	Irish Moss	5 g	Boil	10 min

Notes

- FERMENTACJA:
 - Zadać drożdże w 17-18°C, podnosić przez 5 dni stopniowo temp. do 26-27°C
 - 1-2 tygodnie trzymać w tych 26-27°C
 - potem szybko schłodzić i 3 tygodnie w jak najniższej temperaturze, bliskiej 0°C
 - Po butelkowaniu 2 tyg. w 25°C, a potem 6 tyg. w 4-5°C.
- Jun 29, 2016, 12:59 PM*