

# BeginGoldenStrong

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM ---
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	7 kg (89.6%)	80 %	---
Sugar	cukier	0.81 kg (10.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	80 min	11 %
Boil	Fuggles	15 g	10 min	4.5 %
Boil	Perle	15 g	5 min	7 %
Boil	Perle	15 g	0 min	7 %
Boil	Fuggles	8 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	kwas mlekowy	5.5 g	Mash	10 min