

# Belgian Golden Strong Ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **25 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **25.7C**
- Add grains
- Keep mash **0 min** at **25C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85%)	81 %	4
Sugar	cukier biały	1.06 kg (15%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	80 min	3.6 %
Boil	Lublin (Lubelski)	45 g	45 min	4 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	200 ml	---

## Notes

- fermentacja planowana od 18 na początku do 26 na koncu

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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