

Belgian Golden Strong Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilznieński | 5.5 kg (84.6%) | 81 % | 4 |
| Sugar | Cukier Biały | 1 kg (15.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 50 g | 60 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty Trapistów | Ale | Slant | 110 ml | FM |