

Belgian Golden Strong Ale v2

- Gravity **23.3 BLG**
- ABV ---
- IBU **32**
- SRM **5.2**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński Castlemalting | 8 kg (87%) | 81 % | 3 |
| Grain | Pszeniczny | 1 kg (10.9%) | 85 % | 4 |
| Sugar | Cukier | 0.2 kg (2.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Styrian Eureka | 25 g | 60 min | 9.9 % |
| Boil | Styrian Golding | 25 g | 20 min | 5.3 % |
| Boil | Bobek | 25 g | 20 min | 5.9 % |
| Boil | Styrian Eureka | 25 g | 0 min | 9.9 % |
| Dry Hop | Styrian Goldings | 25 g | 5 day(s) | 5.3 % |
| Dry Hop | Bobek | 25 g | 5 day(s) | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Slant | 200 ml | White Labs |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |