

Belgian Golden Strong Ale z płatkami miodowymi i i miodem

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **6.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4
Liquid Extract	Honey	0.8 kg (12.5%)	75 %	2
Grain	Honey Flaked	0.6 kg (9.4%)	80 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	55 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbaye	Ale	Slant	500 ml	---