

BGSA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **28**
- SRM **4.5**
- Style **Belgian Golden 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (87.5%)	82 %	4
Sugar	Candi Sugar, Clear	1 kg (12.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	35 g	65 min	3.6 %
Boil	Saaz (Czech Republic)	35 g	65 min	4.5 %
Boil	Styrian Golding	15 g	20 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %