

WLP510 Belgian Bastogne

- Gravity **23.6 BLG**
- ABV ---
- IBU **37**
- SRM **23.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **10 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **70C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 6 kg (64.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (10.8%) | 79 % | 10 |
| Grain | Swean BLACK | 0.1 kg (1.1%) | 55 % | 1250 |
| Grain | SWAEN RED GOLD | 1.7 kg (18.3%) | 70 % | 40 |
| Sugar | Cukier kandyzowany | 0.5 kg (5.4%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 40 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP510 - Belgian Bastogne Ale Yeast | Ale | Slant | 500 ml | --- |