

Złoto Galicji

- Gravity **20.3 BLG**
- ABV ---
- IBU **29**
- SRM **5.5**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 9 kg (81.8%) | 81 % | 3 |
| Grain | Pszeniczny | 0.5 kg (4.5%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (4.5%) | 75 % | 30 |
| Sugar | Cukier biały | 1 kg (9.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Aroma (end of boil) | Styrian Goldings | 50 g | 10 min | 4.5 % |
| Aroma (end of boil) | Kent Goldings | 50 g | 10 min | 5.5 % |