

# Belgian Golden Strong Ale

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **4.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (84.6%)	81 %	4
Sugar	Cukier Biały	1 kg (15.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	20 g	60 min	3.8 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Slant	110 ml	FM