

Belgian Golden Strong Ale by Kuba

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **4.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (82.4%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (5.9%)	74 %	3
Sugar	Candi Sugar, Clear	1 kg (11.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	80 g	65 min	3.6 %
Boil	East Kent Goldings	40 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Wirfloc	1 g	Boil	5 min
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Notes

- Fermentację zaczynamy w 16 st. C, stopniowo podnosimy do 26 st. C. Fermentować 21 dni, po czym obniżyć temp. do 2 st. C na 7 dni. Potem piwo zapakować w butelki i wysoko wygaszować. Przy butelkowaniu chronić przed natlenieniem. Próbować po 3 miesiącach.
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