

Belgian Golden Strong Ale Miód i płatki miodowe

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **6.2**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Liquid Extract | Honey | 1 kg (15.4%) | 75 % | 2 |
| Grain | Honey Flaked | 0.5 kg (7.7%) | 80 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 55 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Lallemand Abbaye | Ale | Slant | 500 ml | --- |

Notes

- Woda kranowa
Zacieranie 22L -> 2.5 ml kwas mlekowy
Wysładzanie 7L -> 1.5 ml kwas mlekowy
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