

# Belgian Golden Strong Ale v2

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **32**
- SRM **5.2**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Castlemalting	8 kg (87%)	81 %	3
Grain	Pszeniczny	1 kg (10.9%)	85 %	4
Sugar	Cukier	0.2 kg (2.2%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	25 g	60 min	9.9 %
Boil	Styrian Golding	25 g	20 min	5.3 %
Boil	Bobek	25 g	20 min	5.9 %
Boil	Styrian Eureka	25 g	0 min	9.9 %
Dry Hop	Styrian Goldings	25 g	5 day(s)	5.3 %
Dry Hop	Bobek	25 g	5 day(s)	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min