

# BGSA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **4.2**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (85.7%)	80 %	4
Sugar	kandyzowany	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	4 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Aroma (end of boil)	Styrian Golding	10 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	300 ml	White Labs