

# BGSA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **62C**
- Keep mash **3 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78.6%)	81 %	3
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Sugar	Candi Sugar, Clear	1 kg (14.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	70 min	5.6 %
Aroma (end of boil)	Sybilla	30 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP570 - Belgian Golden Ale Yeast	Ale	Liquid	300 ml	White Labs