

BGSA - test

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **4.7**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsen malt castle	6 kg (83.9%)	82 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (7%)	78 %	4
Sugar	glukoza	0.65 kg (9.1%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	75 min	4.5 %
Boil	hallertau mittelfruh	20 g	30 min	3.7 %
Boil	hallertau mittelfruh	20 g	15 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile