

Big Boy

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **15**
- SRM **4.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (8.6%)	78.3 %	2
Grain	Carabelge	0.2 kg (3.4%)	80 %	30
Sugar	Corn Sugar (Dextrose)	0.1 kg (1.7%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Styrian Golding	30 g	100 min	2.8 %
Boil	Styrian Golding	30 g	15 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	120 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	1 g	Boil	5 min