

## Bsa

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **15**
- SRM **5.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **32 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	10 kg (94.1%)	80 %	4
Sugar	Cukier	1 kg (5.9%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	8.3 %
Boil	Hallertau Blanc	25 g	10 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis