

# Golden belgian ale

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **4.3**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (83.3%)	81 %	4
Sugar	Candi Sugar, Clear	1.5 kg (16.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	60 min	6 %
Boil	lunga	10 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	150 ml	White Labs

## Notes

- 4 pokolenie po dubelciku  
*Jan 28, 2022, 7:50 PM*