

# Van Damm Ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.7**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (55.6%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (44.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's
Mangrove Jack's M27 Belgian Ale	Ale	Slant	250 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	cukier biały	400 g	Boil	15 min
Flavor	skórka pomarańczy	20 g	Boil	15 min