

# WY3522 Gęstwa BGSA #1

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **29**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **38.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6.9 kg (85.7%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (2.5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (1.9%)	80 %	6
Sugar	Candi Sugar, Clear	0.8 kg (9.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	200 ml	Wyeast Labs