

Złoty róg

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **24**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 3 kg (85.7%) | 80 % | 3 |
| Grain | Pszeniczny | 0.2 kg (5.7%) | 85 % | 3.5 |
| Sugar | Corn Sugar (Dextrose) | 0.3 kg (8.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 50 g | 1 min | 5.1 % |
| Boil | Chinook | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|---------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Slant | 2000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|-------|
| Flavor | cukier | 300 g | Boil | 1 min |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

Notes

- Cukier dodać na ostatnią minute gotowania, tak by się nie skarmelizował. Wcześniej odebrać brzeczkę i i w niej rozpuścić cukier
Feb 12, 2018, 3:38 PM