

Belgian

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **27**
- SRM **5.7**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.2 kg (81%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.7%) | 85 % | 4 |
| Grain | Carahell | 0.25 kg (6.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Permiant | 25 g | 30 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |