

## Belgian ale

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **8.3**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **57 liter(s)**
- Trub loss **5 %**
- Size with trub loss **59.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (35.7%)	79 %	10
Grain	Abbey Malt Weyermann	3 kg (21.4%)	75 %	45
Grain	Carabelge	1 kg (7.1%)	80 %	30
Grain	Pilsner (2 Row) Ger	4 kg (28.6%)	81 %	4
Grain	Płatki owsiane	1 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	30 min	11 %