

# Belgian Golden Strong Ale

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **21**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński 6-rzędowy	7 kg (94.6%)	80 %	3
Sugar	Cukier	0.4 kg (5.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	4 %
Boil	Saaz (Czech Republic)	30 g	30 min	4 %
Boil	Styrian Golding	10 g	10 min	4 %
Boil	Saaz (Czech Republic)	10 g	10 min	4 %
Aroma (end of boil)	Styrian Golding	10 g	10 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis