

belgian strong ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **5.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Vienna Malt	1 kg (14.7%)	78 %	8
Grain	Abbey Malt Weyermann	0.2 kg (2.9%)	75 %	45
Sugar	Candi Sugar, Clear	0.6 kg (8.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	jakie mamy, cukier na ostatnie 5 min	50 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11.5 g	Gozdawa