

# Belgian

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **3.9**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Ireks - Pilsner Malt | 5.45 kg (84.5%) | 81 %  | 4   |
| Sugar | Cukier               | 1 kg (15.5%)    | --- % | --- |

## Hops

| Use for | Name            | Amount  | Time   | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil    | Styrian Golding | 45.45 g | 65 min | 3.6 %      |
| Boil    | Saaz            | 45.45 g | 30 min | 3.75 %     |
| Boil    | Saaz            | 45.45 g | 5 min  | 3.75 %     |

## Yeasts

| Name                              | Type | Form   | Amount  | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP570 - Belgian Golden Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |

## Notes

- Fermentacja burzliwa w temperaturze od 17\* C do 24\*C na 5-6 dni. Fermentacja cicha około 3 dni i schłodzenie do około -1\*C po czym trzy tygodnie w temperaturze -3\*C. do refermentacji glukoze o następnę i resztę drożdży ( oczywiście uwodnić ). W butelkach trzymać w temperaturze około 22\*C na 6 tygodni.

Aug 21, 2018, 3:41 PM