

# BGSA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **19**
- SRM **4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **74C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	BESTMALZ - Best Heidelberg	1 kg (31.3%)	80.5 %	3
Sugar	Cukier	0.2 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	10 g	60 min	8 %
Boil	First Gold	20 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	120 ml	Fermentum Mobile