

Big Boy

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **15**
- SRM **4.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (86.2%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.6%) | 78.3 % | 2 |
| Grain | Carabelge | 0.2 kg (3.4%) | 80 % | 30 |
| Sugar | Corn Sugar (Dextrose) | 0.1 kg (1.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------|--------|---------|------------|
| First Wort | Styrian Golding | 30 g | 100 min | 2.8 % |
| Boil | Styrian Golding | 30 g | 15 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 120 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 1 g | Boil | 5 min |