

# WLP510 Belgian Bastogne

- Gravity **23.6 BLG**
- ABV ---
- IBU **37**
- SRM **23.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **10 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **70C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (64.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (10.8%)	79 %	10
Grain	Swean BLACK	0.1 kg (1.1%)	55 %	1250
Grain	SWAEN RED GOLD	1.7 kg (18.3%)	70 %	40
Sugar	Cukier kandyzowany	0.5 kg (5.4%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Slant	500 ml	---