

## #2 Een ork van Kwadelapstraat (draft)

- Gravity **17.2 BLG**
- ABV ---
- IBU **32**
- SRM **11.3**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.8 liter(s)**

### Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (82.9%) | --- % | 20  |
| Sugar          | Cukier  | 0.7 kg (17.1%) | --- % | --- |

### Hops

| Use for             | Name                    | Amount | Time   | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil                | Whitbread Golding (WGV) | 15 g   | 60 min | 7.8 %      |
| Boil                | Whitbread Golding (WGV) | 15 g   | 35 min | 7.8 %      |
| Aroma (end of boil) | Whitbread Golding (WGV) | 20 g   | 10 min | 7.8 %      |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |