

Belgian Strong Ale  
Belgian Golden Strong Ale

Recipe Specs

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Batch Size (L): 23.0  
Original Gravity (OG): 1.065 (°P): 15.9  
Total Water Required (L): 33.34

Mash

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Total Grain (kg): 5.000  
Grain Temp (°C): 25.0  
Strike Water (L): 24.55  
Grain Absorbtion (L/Kg): 0.90  
Water / Grain Ratio (L/Kg): 4.91  
Desired Mash Temp (°C): 66.0  
Strike Water Temp (°C): 69.3  
Total Mash Volume (L): 29.55

Sparge

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Sparge Water (L): 8.79  
Sparge Deadspace (L): 0.00  
Desired Sparge Temp (°C): 75.0  
Sparge Water Temp (°C): 102.2

Boil

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Top up water added to Kettle (L): 0.0  
Wort Volume before Boil (L): 28.8  
SG before Boil: 1.061 (°P): 15.0  
Boil Length (Minutes): 60.0  
% Evaporation per Hour (5-15%): 10.0  
Wort Volume after Boil (L): 26.0  
SG after Boil: 1.065 (°P): 15.9  
Losses to Trub and chiller: 2.0  
Final volume (L): 24.0  
After Cooling (4% loss): 23.0

Brew Day Sheet - Generated with BrewMate