

# Belgian Golden Strong



Category:  
Subcategory: Untitled Style

Author: Tyler Ward

Kettle Volume: 6.48 gal @ 212 °F (1.068)      Efficiency: 72.0%  
Boil Duration: 1 h      Attenuation: 80.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.077)

## Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
12 lb (77.4%) Belgian Pils - added during mash  
1 lb (6.5%) Cara-Pils® Malt; Briess - added during mash  
.5 lb (3.2%) American Munich - added during mash  
2 lb (12.9%) White Table Sugar (Sucrose) - added during mash  
0.0 oz (0.0%) Willamette (5.0%) - added during boil

## Style:

Recipe	Guideline	
Original Gravity: 1.077	1.000 - 1.100	
Terminal Gravity: 1.015	1.000 - 1.100	
Color: 5.07 SRM	0.0 - 50.0	
Alcohol: 8.17%	0.0% - 10.0%	
Bitterness: 0.0	0.0 - 50.0	

## Analysis:

Efficiency: 72.0%  
Kettle Gravity: 1.068  
Original Gravity: 1.077

Apparent	Real	Weight	Calories
Attenuation: 80.0%	63.7%	Alcohol: 23.01 g	158.79 kcal
Terminal Extract: 1.015	1.027	Carbs: 24.09 g	91.53 kcal
		Protein: 1.69 g	6.74 kcal
% Alcohol: 8.17% ABV	6.39% ABW		Total: 257.06 kcal