

## belg 56

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **11.3**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (80.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.4%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.5%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Sugar	cukier kandyzowany	0.5 kg (7.4%)	100 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Golding	30 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
sawbrew t-58	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	4 g	Boil	10 min
Flavor	cukier kandyzowany biały	250 g	Boil	10 min

### Notes

- wysładzanie wodą 2 x 7l w temp. 78C + 2l w temp. 80C  
12BLG przed gotowaniem (dużo brzezki jest w garze)  
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