

# Belg Spec Ale

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **19.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (62.5%)	81 %	4
Grain	Special B Malt	0.5 kg (8.9%)	65.2 %	315
Grain	Carabelge	0.5 kg (8.9%)	80 %	30
Grain	Briess - Aromatic Malt	0.5 kg (8.9%)	77 %	39
Sugar	Candi Sugar, Amber	0.5 kg (8.9%)	78.3 %	148
Sugar	Candi Sugar, Clear - z owoców	0.1 kg (1.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau	50 g	45 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	200 g	Boil	120 min
Flavor	Rodzynki sułtańskie	200 g	Boil	120 min

## Notes

- Śliwki i rodzynki gotowane (rozgotowane) oddzielnie w siatce muślinowej przez 120 minut w 3l wody. Dodane do fermentora przed przetoczeniem brzezki. Chłodzenie siłami natury (-8 na dworze)  
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