

Belgian Amber Abbey

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **6.7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **47 C**, Time **1 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **1 min** at **47C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (30%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.5 kg (10%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 75 min | 4.5 % |
| Boil | H.Mittelfruh | 10 g | 15 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Safale T58 | Ale | Dry | 11.5 g | Fermentis |