

Belgian Amber Abbey 15

- Gravity **14.7 BLG**
- ABV **6.1 %**
- 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 **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (30%) | 79 % | 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 | Hellertau mittelfruh | 10 g | 15 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| t58 | Ale | Slant | 60 ml | --- |