

Langweiliger Belgier

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **25.2**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 3.5 kg (54.7%) | 82 % | 4 |
| Grain | Simpsons - Aromatic Malt | 1 kg (15.6%) | 82.5 % | 49 |
| Grain | Viking Munich Malt | 1 kg (15.6%) | 78 % | 18 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3.1%) | 75 % | 20 |
| Grain | Castle Cafe | 0.1 kg (1.6%) | 75.5 % | 480 |
| Grain | Carafa III | 0.1 kg (1.6%) | 30 % | 1034 |
| Sugar | Candi Sugar, Dark | 0.5 kg (7.8%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Citra (US) | 20 g | 60 min | 12.9 % |
| Boil | Citra (US) | 20 g | 5 min | 12.9 % |
| Boil | Sabro (USA) | 20 g | 5 min | 14.8 % |
| Whirlpool | Sabro (USA) | 20 g | 20 min | 14.8 % |
| Whirlpool | Mosaic (US) | 20 g | 20 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| BE-134 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Curacau | 25 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 25 g | Boil | 10 min |
| Spice | Kolendra | 25 g | Boil | 10 min |