

## spontan belgia

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **28**
- SRM **17.7**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (23.8%)	80 %	4
Grain	Monachijski	0.8 kg (9.5%)	80 %	16
Grain	Pszeniczny	1.2 kg (14.3%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (23.8%)	79 %	10
Grain	Special B Malt	0.4 kg (4.8%)	65.2 %	315
Grain	Weyermann - Carafa II	0.1 kg (1.2%)	70 %	837
Grain	Viking Pale Ale malt	0.9 kg (10.7%)	80 %	5
Sugar	cukier	1 kg (11.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %
Boil	lunga	15 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Trappist High Gravity	Ale	Liquid	2000 ml	Wyeast Labs
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