Belg

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **17**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(62.1%)*	79 %	6
Grain	Abbey Malt Weyermann	1 kg *(13.8%)*	75 %	45
Grain	Strzegom Monachijski typ II	0.5 kg *(6.9%)*	79 %	22
Grain	Strzegom Karmel 150	0.25 kg *(3.4%)*	75 %	150
Sugar	Brązowy cukier kandyzowany	1 kg *(13.8%)*	--- %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale BE-256	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	rodzynki	100 g	Boil	55 min
Spice	śliwki	50 g	Boil	55 min

Notes

- cukier wrzucamy w 55 min gotowania
  Dec 2, 2017, 12:53 PM