

Belg

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **20**
- SRM **22.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (68.6%)	81 %	5
Grain	Vienna Malt	1.5 kg (14.7%)	78 %	8
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Carafa I	0.2 kg (2%)	70 %	812
Sugar	Candi Sugar, Amber	1 kg (9.8%)	95 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Tettnang	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1762 Belgian Abbey II	Ale	Liquid	5 ml	Wyeast Labs