

Belgian Whisky Beer 12 BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **28.8**
- 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.9%)	79 %	22
Grain	Słód CHÂTEAU PEATED	0.5 kg (8.9%)	80 %	4
Grain	Jęczmień palony	0.4 kg (7.1%)	55 %	985
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	40 g	60 min	8.9 %
Boil	Puławski	10 g	5 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	22 g	Fermentis

Notes

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

- <https://homebeer.pl/pl/p/Piwo-domowe-Belgian-Whisky-Beer-12-BLG-zestaw-ze-slodow/1524>
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