Belgia Amber abbey

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **6.9**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg *(58.7%)*	80 %	4
Grain	Monachijski	1.9 kg *(30.2%)*	80 %	16
Grain	Abbey Castle	0.7 kg *(11.1%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	75 min	4.5 %
Boil	hallertauer taurus	13 g	15 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis