

# Belg

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **36**
- SRM **12**
- Style **Belgian Dark Strong Ale**

## 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (42.1%)	80 %	8
Grain	Weyermann - Pilsner Malt	4 kg (42.1%)	81 %	5
Sugar	Maple Syrup	1.5 kg (15.8%)	65.2 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %
Boil	Fuggles	50 g	30 min	4.5 %
Boil	Tettnang	50 g	15 min	4 %

## Yeasts

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