

# belgia

- Gravity **17.5 BLG**
- ABV ---
- IBU **26**
- SRM **15.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (24.4%)	79 %	22
Grain	Abbey Castle	0.6 kg (7.3%)	80 %	45
Grain	carramunich II	0.2 kg (2.4%)	75 %	100
Grain	carraaroma	0.2 kg (2.4%)	75 %	100
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Aroma (end of boil)	Styrian Golding	15 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa
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### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kadnyzowany ciemny	500 g	Primary	10 day(s)
Spice	cukier wanilinowy	30 g	Primary	10 day(s)