

# Belgian Amber Abbey

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (60%)	85 %	4
Grain	Monachijski	3 kg (30%)	85 %	16
Grain	Abbey Malt Weyermann	1 kg (10%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	75 g	60 min	3 %
Aroma (end of boil)	Hersbrucker	75 g	15 min	3 %
Aroma (end of boil)	Styrian Golding	60 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Rozcieńczyć do 13.1.  
Fermentować 21 stopni Celsjusza.  
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