

Nudna Belgia

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **15**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (40.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (27%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (13.5%) | 75 % | 45 |
| Grain | Pszeniczny | 0.2 kg (5.4%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.25 kg (6.8%) | 73 % | 80 |
| Sugar | Syrop kandyzowany ciemny | 0.25 kg (6.8%) | 95 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 10 % |
| Boil | Lomik | 30 g | 25 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 50 ml | Fermentum Mobile |

Notes

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

- WODA ma być miękka lub średnio miękka.
May 6, 2021, 12:05 AM