

# Belg

- Gravity **16.8 BLG**
- ABV ---
- IBU **59**
- SRM **38.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (52.6%)	78 %	6
Grain	Abbey Malt	1 kg (17.5%)	80 %	45
Grain	Caraaroma	0.85 kg (14.9%)	78 %	400
Grain	Carabelge	0.85 kg (14.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Amarillo	30 g	60 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	7 day(s)	15.5 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min