

## Belg Belg

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **12.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (33.9%)	79 %	16
Grain	Abbey Malt Weyermann	0.2 kg (3.4%)	75 %	45
Grain	Carabelge	0.2 kg (3.4%)	80 %	30
Sugar	Candi Sugar, Amber	0.5 kg (8.5%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	45 min	4 %
Boil	Cascade	25 g	10 min	6.9 %
Boil	lunga	10 g	45 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile