

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 |