

# Belgia Abee

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **6.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (83.3%)	78 %	6
Grain	Abbey Malt Weyermann	1 kg (16.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	100 ml	White Labs