

## Belgia Belgia

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- Gravity **16.8 BLG**
- ABV ---
- IBU **16**
- SRM **15.6**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.1 kg (58.6%)	80 %	7
Grain	Strzegom Monachijski typ II	0.7 kg (10%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.3%)	81 %	53
Grain	Carared	0.7 kg (10%)	75 %	39
Grain	Briess - Carapils Malt	0.3 kg (4.3%)	74 %	3
Sugar	Syrop kandyzowany	0.4 kg (5.7%)	100 %	100
Sugar	kandyzowany	0.5 kg (7.1%)	--- %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	33 g	90 min	3.4 %
Boil	Hersbrucker	20 g	90 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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safbrew abbaye	Ale	Dry	11.5 g	fermentis
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