

# Belgian Whisky Beer 12 BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **28.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 4 kg (71.4%)  | 82 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.9%) | 79 %  | 22  |
| Grain | Słód CHÂTEAU PEATED         | 0.5 kg (8.9%) | 80 %  | 4   |
| Grain | Jęczmień palony             | 0.4 kg (7.1%) | 55 %  | 985 |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.6%) | 68 %  | 601 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 40 g   | 60 min | 8.9 %      |
| Boil    | Puławski | 10 g   | 5 min  | 8.9 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 22 g   | Fermentis  |

## Notes

- <https://homebeer.pl/pl/p/Piwo-domowe-Belgian-Whisky-Beer-12-BLG-zestaw-ze-slodow/1524>  
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