

# Belgijski wicherek

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **7.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (73%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (13.5%)	79 %	10
Grain	Carabelge	0.25 kg (6.8%)	80 %	30
Grain	Carahell	0.25 kg (6.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	10 ml	Fermentum Mobile