

Langweiliger Belgier

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **25.2**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (54.7%)	82 %	4
Grain	Simpsons - Aromatic Malt	1 kg (15.6%)	82.5 %	49
Grain	Viking Munich Malt	1 kg (15.6%)	78 %	18
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.1%)	75 %	20
Grain	Castle Cafe	0.1 kg (1.6%)	75.5 %	480
Grain	Carafa III	0.1 kg (1.6%)	30 %	1034
Sugar	Candi Sugar, Dark	0.5 kg (7.8%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (US)	20 g	60 min	12.9 %
Boil	Citra (US)	20 g	5 min	12.9 %
Boil	Sabro (USA)	20 g	5 min	14.8 %
Whirlpool	Sabro (USA)	20 g	20 min	14.8 %
Whirlpool	Mosaic (US)	20 g	20 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacau	25 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	25 g	Boil	10 min
Spice	Kolendra	25 g	Boil	10 min