Belgian Amber Abbey

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **6.7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **47 C**, Time **1 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **1 min** at **47C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(60%)*	81 %	4
Grain	Monachijski	1.5 kg *(30%)*	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg *(10%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	75 min	4.5 %
Boil	H.Mittelfruh	10 g	15 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T58	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.