

belg 56

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **11.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (80.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.4%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.5%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.9%) | 68 % | 400 |
| Sugar | cukier kandyzowany | 0.5 kg (7.4%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Golding | 30 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| sawbrew t-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Fining | irish moss | 4 g | Boil | 10 min |
| Flavor | cukier kandyzowany biały | 250 g | Boil | 10 min |

Notes

- wysładzanie wodą 2 x 7l w temp. 78C + 2l w temp. 80C
12BLG przed gotowaniem (dużo brzezki jest w garze)
Nov 15, 2019, 9:01 AM