

## Belgia Belgia

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- Gravity **16.8 BLG**
- ABV ---
- IBU **16**
- SRM **15.6**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 4.1 kg (58.6%) | 80 %  | 7   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (10%)   | 79 %  | 22  |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (4.3%)  | 81 %  | 53  |
| Grain | Carared                     | 0.7 kg (10%)   | 75 %  | 39  |
| Grain | Briess - Carapils Malt      | 0.3 kg (4.3%)  | 74 %  | 3   |
| Sugar | Syrop kandyzowany           | 0.4 kg (5.7%)  | 100 % | 100 |
| Sugar | kandyzowany                 | 0.5 kg (7.1%)  | --- % | 50  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 33 g   | 90 min | 3.4 %      |
| Boil    | Hersbrucker            | 20 g   | 90 min | 3 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                |     |     |        |           |
|----------------|-----|-----|--------|-----------|
| safbrew abbaye | Ale | Dry | 11.5 g | fermentis |
|----------------|-----|-----|--------|-----------|