

Belgian Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **12**
- 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 **90 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Sugar | Cukier kandyzowany | 0.3 kg (9.1%) | 95 % | 200 |
| Grain | Strzegom Pilzneński | 3 kg (90.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|------------|---------|----------|--------|
| Fining | Whirlfloc | 0.625 g | Boil | 10 min |
| 1/4 tabletki | | | | |
| Other | Witamina C | 2.5 g | Bottling | --- |