

# Belgian Amber Abbey 15

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- 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 **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (30%)	79 %	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	Hellertau mittelfruh	10 g	15 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Slant	60 ml	---