

# Belgian Amber Abbey

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **6.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **47 C**, Time **5 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 **15.5 liter(s)** of strike water to **51.4C**
- Add grains
- Keep mash **5 min** at **47C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	85 %	4
Grain	Monachijski	1.5 kg (30%)	85 %	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	25 min	4.5 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	65 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Wysładzenie 78C

Burzliwa: 18-21°C, 7-10 dni  
Cicha: 18-21°C, 7 dni  
Butelkować z użyciem 7g glukozy na 1L piwa.  
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