

# Belgijka

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **8**
- SRM **14.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 3.45 kg (39.9%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 3.9 kg (45.1%)  | 79 %  | 16  |
| Grain | Special W                  | 0.25 kg (2.9%)  | 73 %  | 280 |
| Grain | cookie                     | 0.25 kg (2.9%)  | 72 %  | 50  |
| Grain | Abbey Malt Weyermann       | 0.8 kg (9.2%)   | 75 %  | 45  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 30 g   | 30 min | 3.8 %      |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |              |      |      |       |
|-------|--------------|------|------|-------|
| Spice | Syrop kolowy | 50 g | Boil | 0 min |
|-------|--------------|------|------|-------|

## Notes

- Wyszedł bardzo dobry dubbel, leżakował długo w temperaturze pokojowej.  
*Jan 21, 2023, 2:53 PM*