

Het Belfort

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **16.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Abbey Malt Karmelowy | 0.5 kg (7.9%) | 75 % | 45 |
| Grain | Viking Karmelowy | 1 kg (15.9%) | 81 % | 150 |
| Grain | Weyermann - Pilsner Malt | 3.5 kg (55.6%) | 81 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.6%) | 68 % | 400 |
| Sugar | Cukier | 1.2 kg (19%) | 100 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 30 g | 90 min | 3 % |
| Boil | Hallertauer Mittelfruh | 20 g | 60 min | 3 % |
| Boil | Saphir | 30 g | 15 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 11 g | Mauribrew |

Notes

- Cukier powinien być dodany w trakcie gotowania na ostatnie 15 minut.
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