

# Nudna Belgia

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **15**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (40.5%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (27%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (13.5%)	75 %	45
Grain	Pszeniczny	0.2 kg (5.4%)	85 %	4
Grain	Caramunich® typ I	0.25 kg (6.8%)	73 %	80
Sugar	Syrop kandyzowany ciemny	0.25 kg (6.8%)	95 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	10 %
Boil	Lomik	30 g	25 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- WODA ma być miękka lub średnio miękka.  
*May 6, 2021, 12:05 AM*