

O Belga

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **26**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (65.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.9 kg (12.6%) | 79 % | 22 |
| Grain | Special B Malt | 0.45 kg (6.3%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.2%) | 70 % | 299 |
| Grain | Aromatic Malt | 0.25 kg (3.5%) | 78 % | 51 |
| Sugar | Brown Sugar, Dark | 0.3 kg (4.2%) | 100 % | 99 |
| Sugar | Candi Sugar, Dark | 0.25 kg (3.5%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 70 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 22 g | Fermentis |

Notes

- Oba cukry dodajemy jakieś 15-20 minut przed końcem gotowania.
Nov 2, 2019, 4:05 PM