

# Belg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **14.6**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	6 kg (80%)	85 %	7
Grain	Abbey Castle	0.35 kg (4.7%)	80 %	45
Grain	Special B Malt	0.35 kg (4.7%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa I	0.1 kg (1.3%)	70 %	690
Sugar	Candi Sugar, Clear	0.7 kg (9.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	12.9 %
Boil	hallertau mittelfruh	13 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1350 ml	Fermentum Mobile