

Belg Speci Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **19.1**
- 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 **120 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (62.5%) | 81 % | 4 |
| Grain | Special B Malt | 0.5 kg (8.9%) | 65.2 % | 315 |
| Grain | Carabelge | 0.5 kg (8.9%) | 80 % | 30 |
| Grain | Briess - Aromatic Malt | 0.5 kg (8.9%) | 77 % | 39 |
| Sugar | Candi Sugar, Amber | 0.5 kg (8.9%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear - z owoców | 0.1 kg (1.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Hallertau | 50 g | 45 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|---------|
| Flavor | Śliwki suszone | 200 g | Boil | 120 min |
| Flavor | Rodzynki sułtańskie | 200 g | Boil | 120 min |

Notes

- Śliwki i rodzynki gotowane (rozgotowane) oddzielnie w siatce muślinowej przez 120 minut w 3l wody. Dodane do fermentora przed przetoczeniem brzezki. Chłodzenie siłami natury (-8 na dworze)
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