

## 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*