

## Belg

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **16**
- SRM **16.7**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (41.7%)	80 %	5
Grain	Viking Malt Golden ale	3 kg (25%)	70 %	9
Grain	Strzegom Karmel 150	0.5 kg (4.2%)	75 %	150
Grain	Pszeniczny	0.3 kg (2.5%)	85 %	4
Grain	Caraaroma	0.2 kg (1.7%)	78 %	400
Grain	Biscuit Malt	0.5 kg (4.2%)	79 %	45
Sugar	cukier kandyzowany	0.5 kg (4.2%)	78.3 %	2
Grain	Viking Pale Ale malt	2 kg (16.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentum Mobile 27	Ale	Liquid	1000 ml	fermentum mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirflock	10 g	Boil	5 min