

# 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 |