

Belgian Amber Abbey

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **6.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **47 C**, Time **5 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **51.4C**
- Add grains
- Keep mash **5 min** at **47C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 85 % | 4 |
| Grain | Monachijski | 1.5 kg (30%) | 85 % | 16 |
| Grain | Abbey Malt Weyermann | 0.5 kg (10%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 25 min | 4.5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 65 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- Wysładzanie 78C

Burzliwa: 18-21°C, 7-10 dni
Cicha: 18-21°C, 7 dni
Butelkować z użyciem 7g glukozy na 1L piwa.
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