

Belgian Ambree

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **10.2**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.58 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **20 min** at **77C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Grain	Weyermann - Carafa II	0.04 kg (0.7%)	70 %	1100
Sugar	Candi Sugar, Clear	0.4 kg (6.7%)	78.3 %	2
Grain	Acid Malt	0.06 kg (1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.3 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Candi sugar	400 g	Boil	15 min

Notes

- `If you can't step mash, mash at 150°F (65°C) for 80 minutes. Target a chloride-to-sulfate ion ratio of 1.5 to

accentuate the malt.
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