

# Belgijka

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **8**
- SRM **14.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.45 kg (39.9%)	81 %	4
Grain	Strzegom Monachijski typ I	3.9 kg (45.1%)	79 %	16
Grain	Special W	0.25 kg (2.9%)	73 %	280
Grain	cookie	0.25 kg (2.9%)	72 %	50
Grain	Abbey Malt Weyermann	0.8 kg (9.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	30 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Syrop kolowy	50 g	Boil	0 min
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## Notes

- Wyszedł bardzo dobry dubbel, leżakował długo w temperaturze pokojowej.  
*Jan 21, 2023, 2:53 PM*