

# Het Belfort

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **16.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Karmelowy	0.5 kg (7.9%)	75 %	45
Grain	Viking Karmelowy	1 kg (15.9%)	81 %	150
Grain	Weyermann - Pilsner Malt	3.5 kg (55.6%)	81 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.6%)	68 %	400
Sugar	Cukier	1.2 kg (19%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	30 g	90 min	3 %
Boil	Hallertauer Mittelfruh	20 g	60 min	3 %
Boil	Saphir	30 g	15 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew

## Notes

- Cukier powinien być dodany w trakcie gotowania na ostatnie 15 minut.  
*Apr 21, 2018, 5:48 PM*