

## Belg

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **36**
- SRM **12**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale          | 4 kg (42.1%)   | 80 %   | 8   |
| Grain | Weyermann - Pilsner Malt | 4 kg (42.1%)   | 81 %   | 5   |
| Sugar | Maple Syrup              | 1.5 kg (15.8%) | 65.2 % | 69  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 50 g   | 60 min | 5 %        |
| Boil    | Fuggles    | 50 g   | 30 min | 4.5 %      |
| Boil    | Tettnang   | 50 g   | 15 min | 4 %        |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory  |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - 1762 Belgian Abbey II | Ale  | Liquid | 5 ml   | Wyeast Labs |