

# Belgo 8

Beer Style: 10E Dubbel

## Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pilsner Malt	3	7920	83%	
Cara Aroma	300	162	2%	
Dark Wheat	15	765	8%	
Black Malt	1400	108	1%	
Cara Crystal	120	468	5%	
Kandis (dark)	500	108	1%	Boil 15 min with worth
Total Malt	31	9531		

Mash schedule: 65 °C for 80 min, 72 °C for 10 min

## Hops:

Type	$\alpha$ -%	Weight [g]	Boil [min]	Remarks
Williamette	13	15	60	trængte lidt bitterhumle!
Saaz	2,8	54	60	
Saaz	2,8	27	15	
Styrian Golding	4	35	5	

## Additional:

Type		Weight [g]		Remarks
Koriander		15		Boil 15 min with worth
Irish Moss		8		Boil 15 min with worth

## Yeast:

Monastery Ale	WLP 500	
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Expected OG	1076	Colour	48 EBC
Expected FG	1018	Bitterness	19 IBU
Expected ABV	8,1%	Volume	22 L