

# ABCD

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **19.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **-1.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (63.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (27%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.5%)	68 %	400
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601
Grain	Aromatic Malt	0.15 kg (2.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.4 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	150 ml	Wyeast Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Coffee	150 g	Secondary	5 day(s)