

## BDSA #1

---

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **23**
- SRM **21.7**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **12.7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.92 kg (79.6%)	80 %	4
Grain	Special B Malt	0.25 kg (4%)	65.2 %	315
Grain	Abbey Castle	0.25 kg (4%)	80 %	45
Sugar	Syrop kandyzowany domowy	0.7 kg (11.3%)	65 %	90
Grain	Carafa II	0.06 kg (1%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28.92 g	30 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	120 ml	Fermentum Mobile