

Belgian Coffee Dark Ale 16BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **26.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **73C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.8 kg (64.6%) | 80 % | 5 |
| Grain | Monachijski | 1.3 kg (17.5%) | 80 % | 16 |
| Grain | Special B Malt | 0.35 kg (4.7%) | 65.2 % | 315 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (3.4%) | 74 % | 296 |
| Grain | Czekoladowy | 0.125 kg (1.7%) | 60 % | 788 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.7%) | 73 % | 1001 |
| Sugar | Candi Sugar, Amber | 0.4 kg (5.4%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Boil | First Gold | 30 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Ziarna kawy | 150 g | Secondary | 4 day(s) |