

Belgian Dark Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **22.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (71%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (17.8%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 10 % | 1000 |
| Grain | Weyermann Specjal W | 0.75 kg (8.9%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 45 g | 60 min | 10.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 45 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|---------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 17.25 g | Fermentis |