

Belgian Dark Strong Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **23.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (51.5%) | 81 % | 3 |
| Grain | Viking Pale Ale malt | 0.5 kg (7.4%) | 80 % | 6 |
| Grain | Briess - Carapils Malt | 1 kg (14.7%) | 74 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.8 kg (11.8%) | 72 % | 150 |
| Grain | Special B Malt | 0.4 kg (5.9%) | 65.2 % | 315 |
| Grain | Briess - Chocolate Malt | 0.1 kg (1.5%) | 60 % | 690 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7.4%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.7 % |
| Boil | Tettnang | 20 g | 30 min | 2.4 % |
| Boil | Tettnang | 10 g | 10 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-----|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Dry | 11.5 g | Mangrove Jack's |
|---------------------------------|-----|-----|--------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|--------|
| Other | Whirlfloc | 0.5 g | Boil | 10 min |