

## Belgian Dark strong Ale [ \_ ]

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **19**
- SRM **18**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **17 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.5 kg (6.5%)	65.2 %	315
Grain	Pilzneński	7 kg (90.3%)	81 %	4
Grain	Abbey Castle	0.25 kg (3.2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	zula	25 g	15 min	7 %