

BELGIAN DARK STRONG ALE

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **26**
- SRM **23.8**
- 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 **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzniejszy Bestmalz	7 kg (71.4%)	80.5 %	4
Grain	Pszeniczny jasny Bestmalz	0.5 kg (5.1%)	80 %	6
Grain	Special B Malt	0.5 kg (5.1%)	65.2 %	315
Grain	Abbey Castle	0.5 kg (5.1%)	80 %	45
Sugar	Candi Sugar, Amber	1.3 kg (13.3%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	200 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	10 min
Water Agent	Kreda piwowarska	10 g	Mash	80 min

Notes

- piwowar
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