

Belgian Dark Strong Ale Oak Aged

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **45**
- SRM **18.6**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.4 kg (26.6%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.25 kg (4.7%) | 79 % | 45 |
| Grain | Caramunich® typ I | 0.25 kg (4.7%) | 73 % | 80 |
| Grain | Special B Malt | 0.25 kg (4.7%) | 65.2 % | 315 |
| Sugar | Cukier trzcinowy | 0.12 kg (2.3%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe whisky | 25 g | Secondary | 30 day(s) |