

# Ciemna brukselka

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **24**
- SRM **26**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (5.6%)	81 %	6
Grain	Special B Malt	0.4 kg (4.4%)	65.2 %	315
Sugar	cukier kandyzowany	1 kg (11.1%)	--- %	200
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.1%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	15.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	300 ml	White Labs