

# Coffe Belgian Dark Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **24.2**
- 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 **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (62.4%)	80 %	7
Grain	Monachijski	1 kg (16.4%)	80 %	16
Grain	Special B Malt	0.28 kg (4.6%)	65.2 %	315
Grain	Simpsons - Coffee Malt	0.2 kg (3.3%)	74 %	296
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.5%)	73 %	1001
Sugar	Cukier Kandyzowany	0.56 kg (9.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	First Gold	25 g	40 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	120 g	Secondary	4 day(s)