

# HCB003 Belgian Coffee Dark Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **27.6**
- 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 **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **68 C**, Time **2 min**
- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **68C**
- Keep mash **5 min** at **73C**
- Keep mash **30 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pale Ale Malt               | 3.8 kg (66.3%) | 85 %   | 7   |
| Grain | Monachijski                 | 1 kg (17.5%)   | 80 %   | 16  |
| Grain | Special B Malt              | 0.28 kg (4.9%) | 65.2 % | 315 |
| Grain | Coffee Malt                 | 0.1 kg (1.7%)  | 74 %   | 296 |
| Grain | Briess - Chocolate Malt     | 0.1 kg (1.7%)  | 60 %   | 690 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (2.6%) | 74 %   | 788 |
| Sugar | Candi Sugar, Dark           | 0.3 kg (5.2%)  | 78.3 % | 542 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Target            | 20 g   | 60 min   | 10.5 %     |
| Boil    | First Gold        | 25 g   | 20 min   | 7.5 %      |
| Dry Hop | Lublin (Lubelski) | 10 g   | 4 day(s) | 4 %        |

## Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| WLP500 Monastery Ale | Ale         | Liquid      | 40 ml         | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | ziarna kawy | 120 g         | Secondary      | 4 day(s)    |