

# Monach BDSA

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **17.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.6 kg (25%)	79 %	16
Grain	Viking Pale Ale malt	2.6 kg (25%)	80 %	5
Grain	Strzegom Pilzneński	2.6 kg (25%)	80 %	4
Sugar	Candi Sugar, Clear	1 kg (9.6%)	78.3 %	2
Grain	Strzegom Karmel 150	0.6 kg (5.8%)	75 %	150
Grain	Aromatic Malt	0.6 kg (5.8%)	78 %	51
Grain	Special B Malt	0.4 kg (3.8%)	65.2 %	315