

# QdoUsoAdoD

- Gravity **28.7 BLG**
- ABV ---
- IBU **31**
- SRM **32.2**
- 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 **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   | Pale Malt (2 Row) UK        | 2 kg (21.3%)  | 78 %   | 6   |
| Grain   | Briess - Pilsen Malt        | 2 kg (21.3%)  | 80.5 % | 2   |
| Grain   | Briess - Carabrown Malt     | 1 kg (10.6%)  | 79 %   | 150 |
| Grain   | Caramel/Crystal Malt - 120L | 1 kg (10.6%)  | 72 %   | 300 |
| Grain   | Briess - Munich Malt 20L    | 2 kg (21.3%)  | 74 %   | 39  |
| Adjunct | Briess - Oat Flakes         | 1 kg (10.6%)  | 80 %   | 5   |
| Sugar   | Maple Syrup                 | 0.4 kg (4.3%) | 100 %  | 69  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

| Name | Type | Form    | Amount | Laboratory |
|------|------|---------|--------|------------|
| -    | Ale  | Culture | --- g  | ---        |