

1518km

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **28**
- SRM **20.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Słód pilzneński | 5.3 kg (72.2%) | 80 % | 4 |
| Grain | Słód wiedeński | 1.3 kg (17.7%) | 79 % | 6 |
| Grain | Słód Abbey | 0.3 kg (4.1%) | 78 % | 45 |
| Grain | Słód Carafa I | 0.04 kg (0.5%) | 65 % | 900 |
| Sugar | Cukier kandyzowany | 0.4 kg (5.4%) | --- % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 75 min | 5.8 % |
| Boil | Oktawia | 20 g | 20 min | 7.8 % |
| Boil | Oktawia | 10 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| 3787 Trappist Style High Gravity | Ale | Slant | 1 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |