4

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **28**
- SRM **22.2**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Amber	0.7 kg *(8.5%)*	78.3 %	100
Grain	Strzegom Monachijski typ I	1 kg *(12.1%)*	79 %	16
Grain	Strzegom Pilzneński	3 kg *(36.4%)*	80 %	4
Grain	Viking Pale Ale malt	3 kg *(36.4%)*	80 %	5
Grain	Special B Castle	0.2 kg *(2.4%)*	70 %	350
Grain	Abbey Malt Weyermann	0.2 kg *(2.4%)*	75 %	45
Grain	Strzegom Karmel 600	0.1 kg *(1.2%)*	68 %	601
Grain	Jęczmień palony	0.05 kg *(0.6%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	14 %
Boil	Zula	17 g	60 min	10.6 %