24

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **26**
- SRM **23.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg *(42.5%)*	81 %	4
Grain	Monachijski Ciemny Steinbach	2 kg *(25%)*	100 %	30
Grain	Karmelowy Jasny 30EBC	1 kg *(12.5%)*	75 %	30
Grain	Simpsons - Coffee Malt	1 kg *(12.5%)*	74 %	296
Grain	Strzegom Wiedeński	0.6 kg *(7.5%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Brewers Gold	15 g	60 min	7.6 %