dark ale

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **22**
- SRM **20.2**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg *(66.4%)*	81 %	4
Grain	Briess - Vienna Malt	2 kg *(19%)*	77.5 %	7
Grain	Abbey Castle	0.5 kg *(4.7%)*	80 %	45
Grain	Special B Malt	0.5 kg *(4.7%)*	65.2 %	315
Grain	Carafa	0.05 kg *(0.5%)*	70 %	664
Sugar	Candi Sugar, Amber	0.5 kg *(4.7%)*	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.5 %
Boil	Crystal	40 g	20 min	4.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.