

Belgian Coffee Dark Ale 16

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **24.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **73C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (68.7%)	79 %	6
Grain	Monachijski	1 kg (18.1%)	80 %	16
Grain	Special B Malt	0.28 kg (5.1%)	65.2 %	315
Grain	Simpsons - Coffee Malt	0.2 kg (3.6%)	74 %	296
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.7%)	73 %	1001
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	First Gold	25 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	---

Extras

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

Type	Name	Amount	Use for	Time
Spice	Cukier kandyzowany	300 g	Boil	15 min
Spice	Kawa	120 g	Secondary	4 day(s)

Notes

- Zacieranie tylko słodów jasnych przez 60 min. Potem wsypać ciemne słody i wysładzać
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