

# Belgian Dark Strong Ale

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **26**
- SRM **5.8**
- 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 3.5 kg (38.9%) | 80 %   | 4   |
| Grain | Viking Pale Ale malt | 5 kg (55.6%)   | 80 %   | 5   |
| Sugar | Candi Sugar, Clear   | 0.5 kg (5.6%)  | 78.3 % | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Oktawia           | 30 g   | 50 min | 7.8 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 25 min | 4 %        |
| Boil    | Styrian Golding   | 30 g   | 10 min | 3.6 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 300 ml | Fermentis  |