# Belgian Coffee Dark Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **22.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pale Ale Flagon | 4.8 kg *(68.3%)* | 80 % | 5 |
| Grain | Monachijski | 1.3 kg *(18.5%)* | 80 % | 16 |
| Grain | Special B Malt | 0.35 kg *(5%)* | 65.2 % | 315 |
| Grain | Simpsons - Coffee Malt | 0.25 kg *(3.6%)* | 74 % | 296 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg *(2.8%)* | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg *(1.8%)* | 68 % | 1200 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Boil | First Gold | 30 g | 20 min | 7.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |

## Extras

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

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Cukier Kandyzowany Płynny | 400 g | Boil | 15 min |
| Flavor | Ziarna Kawy | 150 g | Secondary | 4 day(s) |

## Notes

- Burzliwa 21-24C; 10-14 dni
  Cicha 18-21C; 7 dni
  Na 4 dni przed rozlewem wsypać 150g kawy

  Butelkowanie z użyciem 7g glukozy na 1L piwa
  *Nov 6, 2020, 11:38 AM*