

4

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **16**
- SRM **25.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **61.3 liter(s)**

Steps

- Temp **62 C**, Time **75 min**

Mash step by step

- Heat up **40.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **62C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Maris Otter Crisp | 10 kg (47.7%) | 83 % | 6 |
| Grain | Weyermann pszeniczny jasny | 3 kg (14.3%) | 80 % | 6 |
| Grain | Monachijski | 2 kg (9.5%) | 80 % | 16 |
| Grain | Biscuit Malt | 1 kg (4.8%) | 79 % | 45 |
| Grain | Oats, Flaked | 1.2 kg (5.7%) | 80 % | 2 |
| Grain | Wheat, Flaked | 1.2 kg (5.7%) | 77 % | 4 |
| Grain | Special B Malt | 0.8 kg (3.8%) | 65.2 % | 315 |
| Grain | Fawcett - Crystal | 0.5 kg (2.4%) | 70 % | 160 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (2.4%) | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (1.2%) | 71 % | 600 |
| Sugar | Belgijski kandyzowany | 0.5 kg (2.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7.4 % |
| Boil | Bramling | 50 g | 20 min | 4 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale be256 | Ale | Slant | 800 ml | --- |