

BDSA V2

- Gravity **23.6 BLG**
- ABV ---
- IBU **27**
- SRM **48.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (62.5%)	80.5 %	2.5
Sugar	Candi Sugar, Dark	1 kg (8.9%)	78.3 %	220
Grain	Munich Malt	1 kg (8.9%)	80 %	25
Grain	Abbey Castle	1 kg (8.9%)	80 %	45
Grain	Caraaroma	0.5 kg (4.5%)	78 %	400
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315
Grain	Carafa	0.2 kg (1.8%)	70 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	250 ml	White Labs