

Belgian Dark Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **30**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 2.1 kg (62.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (15%) | 79 % | 22 |
| Grain | Special X Bestmalz | 0.15 kg (4.5%) | 75 % | 350 |
| Grain | Kawowy Castlemalting | 0.15 kg (4.5%) | 77 % | 250 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (2.4%) | 72.7 % | 1000 |
| Grain | Strzegom Czekoladowy jasny | 0.06 kg (1.8%) | 68 % | 400 |
| Grain | Acid Malt | 0.05 kg (1.5%) | --- % | 8 |
| Sugar | Candi Sugar, Dark | 0.25 kg (7.5%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.1 % |
| Boil | Simcoe | 15 g | 20 min | 13.1 % |
| Boil | Simcoe | 15 g | 0 min | 13.2 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| WLP545 - Belgian Strong Ale Yeast | Ale | Liquid | 40 ml | White Labs |