

Belgian Dark strong ale

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU ---
- SRM **14.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilsner (2 Row) Bel | 7 kg (80%) | 79 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (5.7%) | 100 % | 30 |
| Grain | Special B Malt | 0.25 kg (2.9%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Clear | 0.5 kg (5.7%) | 78.3 % | 2 |
| Sugar | Candi Sugar, Amber | 0.5 kg (5.7%) | 78.3 % | 148 |