

# BELGIAN DARK STRONG ALE

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **24**
- SRM **14.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **29.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **73C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (73.5%)	81 %	4
Sugar	Candi Sugar, Clear	1 kg (9.2%)	78.3 %	30
Grain	Strzegom Wiedeński	1.5 kg (13.8%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.03 kg (0.3%)	68 %	1200
Grain	cookies	0.15 kg (1.4%)	79 %	50
Grain	Strzegom Karmel 600	0.2 kg (1.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9 %
Boil	Lublin (Lubelski)	35 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm28	Ale	Liquid	250 ml	Fermentum Mobile

## Notes

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

- drozdze po triplu :)  
*Sep 15, 2018, 10:29 AM*