

# Belgijski Dark na S-33

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **21.7**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (70.2%)	80 %	4
Grain	Abbey Malt Weyermann	0.6 kg (10.5%)	75 %	45
Grain	Carabelge	0.6 kg (10.5%)	80 %	30
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	40 g	60 min	5.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---