

Beneluxtorpeda

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **16.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (35.3%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (11.8%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Grain | Briess - Smoked Malt | 1 kg (11.8%) | 80.5 % | 10 |
| Grain | Biscuit Malt | 0.5 kg (5.9%) | 79 % | 45 |
| Grain | Aromatic Malt | 0.5 kg (5.9%) | 78 % | 51 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.9%) | 75 % | 45 |
| Grain | Melanoiden Malt | 0.5 kg (5.9%) | 80 % | 39 |
| Grain | Simpsons - Crystal Extra Dark | 0.5 kg (5.9%) | 74 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Cascade | 35 g | 60 min | 6 % |
| Boil | Nelson Sauvignon | 20 g | 20 min | 11 % |
| Boil | Enigma (AUS) | 20 g | 20 min | 17.2 % |
| Boil | Enigma (AUS) | 30 g | 5 min | 17.2 % |
| Boil | Nelson Sauvignon | 30 g | 5 min | 11 % |