

# Czarny belg III ma słodko

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **29**
- SRM **26.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński 6-rzędowy       | 3 kg (37.5%)  | 81 %   | 3   |
| Grain | Weyerman Monachijski typ I | 2 kg (25%)    | 79 %   | 16  |
| Grain | Caramunich® typ I          | 1 kg (12.5%)  | 73 %   | 80  |
| Grain | Carabelg                   | 0.5 kg (6.3%) | 80 %   | 30  |
| Grain | Strzegom Karmel 600        | 0.5 kg (6.3%) | 68 %   | 601 |
| Sugar | Candi Sugar, Amber         | 0.5 kg (6.3%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear         | 0.5 kg (6.3%) | 78.3 % | 2   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 35 g   | 60 min | 10 %       |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 5 min  | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |     |       |        |             |
|--------------------------------|-----|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 200 ml | Wyeast Labs |
|--------------------------------|-----|-------|--------|-------------|