

# Jedziemy do Belgii!

- Gravity **18 BLG**
- ABV ---
- IBU **26**
- SRM **22.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (66.3%)	80 %	4
Grain	Monachijski	1 kg (12%)	80 %	16
Grain	Biscuit Malt	0.4 kg (4.8%)	79 %	45
Grain	Special B Malt	0.5 kg (6%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.4 kg (4.8%)	70 %	128
Sugar	Cukier kandyzowany	0.5 kg (6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Challenger	20 g	30 min	7 %
Boil	Monroe	30 g	0 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Slant	300 ml	Fermentum Mobile