

## #KA32 Belgian Dark Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **22.9**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **70C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	100 %	4
Grain	Monachijski Ciemny Steinbach	1.5 kg (25%)	100 %	30
Grain	Strzegom Karmel 150	0.75 kg (12.5%)	75 %	150
Grain	Simpsons - Coffee Malt	0.75 kg (12.5%)	74 %	296

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Magnum	20 g	30 min	13.5 %