

# Konkursowy Dark Belgian strong ale

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **23**
- SRM **26.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (61.3%)	80 %	8
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Special B Castle	0.5 kg (6.1%)	70 %	350
Grain	Pszeniczny	1 kg (12.3%)	85 %	4
Sugar	cukier kandyzowany	0.25 kg (3.1%)	100 %	1000
Sugar	Cukier	0.4 kg (4.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	200 ml	White Labs