

1518km

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **28**
- SRM **20.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	5.3 kg (72.2%)	80 %	4
Grain	Słód wiedeński	1.3 kg (17.7%)	79 %	6
Grain	Słód Abbey	0.3 kg (4.1%)	78 %	45
Grain	Słód Carafa I	0.04 kg (0.5%)	65 %	900
Sugar	Cukier kandyzowany	0.4 kg (5.4%)	--- %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challanger	30 g	75 min	5.8 %
Boil	Oktawia	20 g	20 min	7.8 %
Boil	Oktawia	10 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
3787 Trappist Style High Gravity	Ale	Slant	1 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min