

# 1518km

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- 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    | Challenger | 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 |