

## BD

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **19.2**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (91.8%)	80 %	5
Grain	Weyermann - Carafa I	0.15 kg (4.9%)	70 %	690
Sugar	Cukier	0.1 kg (3.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %