BDSA

- Gravity **22.7 BLG**
- ABV **---**
- IBU **39**
- SRM **36.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński belgijski	5 kg *(62.5%)*	80 %	3
Grain	Weyermann pszeniczny ciemny	1 kg *(12.5%)*	82 %	18
Grain	Briess - Pale Ale Malt	1 kg *(12.5%)*	80 %	7.5
Sugar	Candi Sugar, Dark	1 kg *(12.5%)*	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	Styrian Goldings	20 g	60 min	5.3 %
Boil	Kent Goldings	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4 %
Aroma (end of boil)	Styrian Goldings	15 g	15 min	5.3 %
Aroma (end of boil)	Kent Goldings	20 g	10 min	4.5 %
Aroma (end of boil)	Styrian Goldings	15 g	5 min	5.3 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Cukier na 5 min przed końcem gotowania.
  Apr 5, 2016, 6:31 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.