

## Belg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **17**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (54.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (19.5%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.4%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Grain	Karmelowy Czerwony	1 kg (13%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	45 min	13.1 %
Aroma (end of boil)	Citra	10 g	15 min	13.1 %
Dry Hop	Citra	20 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis