

# Belgian Coffe Dark Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM ---
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **44.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.6 kg (68.7%)	--- %	---
Grain	Monachijski	2 kg (18.1%)	--- %	---
Grain	Special B	0.56 kg (5.1%)	--- %	---
Grain	Kawowy	0.4 kg (3.6%)	--- %	---
Grain	Czekoladowy	0.2 kg (1.8%)	--- %	---
Grain	Czekoladowy pszeniczny	0.3 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	10.5 %
Boil	First Gold	50 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Cukier kandyzowany płynny	600 g	Boil	15 min
Flavor	Ziarna kawy	24 g	Secondary	5 day(s)