

# Belgian Coffee Dark Ale 16BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **26.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **73C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (64.6%)	80 %	5
Grain	Monachijski	1.3 kg (17.5%)	80 %	16
Grain	Special B Malt	0.35 kg (4.7%)	65.2 %	315
Grain	Simpsons - Coffee Malt	0.25 kg (3.4%)	74 %	296
Grain	Czekoladowy	0.125 kg (1.7%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.7%)	73 %	1001
Sugar	Candi Sugar, Amber	0.4 kg (5.4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Boil	First Gold	30 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	150 g	Secondary	4 day(s)