

# Belgian Dark strong ale

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU ---
- SRM **14.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	7 kg (80%)	79 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (5.7%)	100 %	30
Grain	Special B Malt	0.25 kg (2.9%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.5 kg (5.7%)	78.3 %	2
Sugar	Candi Sugar, Amber	0.5 kg (5.7%)	78.3 %	148