

Belgian Dark Strong Ale

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **30**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.5 kg (45%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 2.5 kg (45%) | 80 % | 4 |
| Grain | Strzegom Bursztynowy | 0.25 kg (4.5%) | 70 % | 49 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.9%) | 68 % | 1200 |
| Sugar | belgijski brązowy cukier | 0.25 kg (4.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safbrew BE-256 | Ale | Slant | 200 ml | Fermentis |