

## Belgian Dark strong ale (J. Svach)

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **31**
- SRM **15.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński           | 7 kg (82.4%)  | 81 %   | 4   |
| Grain | Pszeniczny           | 0.5 kg (5.9%) | 85 %   | 4   |
| Grain | Special B Malt       | 0.5 kg (5.9%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.9%) | 75 %   | 45  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 25 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1 ml   | Fermentum Mobile |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Syrop kandyzowany<br>13,3% | 1300 g | Boil    | 90 min |
| Fining | Whirlfoc                   | 1 g    | Boil    | 5 min  |