

# Belgian Dark Strong Ale Oak Aged

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **45**
- SRM **18.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1.4 kg (26.6%)	79 %	16
Grain	Biscuit Malt	0.25 kg (4.7%)	79 %	45
Grain	Caramunich® typ I	0.25 kg (4.7%)	73 %	80
Grain	Special B Malt	0.25 kg (4.7%)	65.2 %	315
Sugar	Cukier trzcinowy	0.12 kg (2.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe whisky	25 g	Secondary	30 day(s)