

# Belgian Smoke Dark Ale HOMEBEER

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **31.6**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (75.8%)	79 %	6
Grain	Cara Blonde - Castle Malting	0.25 kg (7.6%)	78 %	20
Grain	Smoked Malt	0.25 kg (7.6%)	80 %	18
Grain	Strzegom prażony	0.2 kg (6.1%)	1 %	900
Grain	Strzegom Barwiący	0.1 kg (3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	85 min	7 %
Whirlpool	Styrian Fox	15 g	15 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis