

Belgijski Dark na S-33

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **21.7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (70.2%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (10.5%) | 75 % | 45 |
| Grain | Carabelge | 0.6 kg (10.5%) | 80 % | 30 |
| Grain | Caraaroma | 0.3 kg (5.3%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 40 g | 60 min | 5.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |