

# Beneluxtorpeda

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **16.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (35.3%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Briess - Smoked Malt	1 kg (11.8%)	80.5 %	10
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45
Grain	Aromatic Malt	0.5 kg (5.9%)	78 %	51
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45
Grain	Melanoiden Malt	0.5 kg (5.9%)	80 %	39
Grain	Simpsons - Crystal Extra Dark	0.5 kg (5.9%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	6 %
Boil	Nelson Sauvignon	20 g	20 min	11 %
Boil	Enigma (AUS)	20 g	20 min	17.2 %
Boil	Enigma (AUS)	30 g	5 min	17.2 %
Boil	Nelson Sauvignon	30 g	5 min	11 %