

# Cannonball

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **25.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (61.2%)	80 %	5
Grain	Castle Pale Ale	1 kg (20.4%)	80 %	8
Grain	Weyermann Caramunich 3	0.2 kg (4.1%)	76 %	150
Sugar	Candi Sugar, Dark	0 kg	78.3 %	542
Grain	Biscuit Malt	0.4 kg (8.2%)	79 %	45
Grain	Special B Malt	0.2 kg (4.1%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.1 kg (2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	125 ml	Wyeast Labs