

Czarny chleb i czarna kawa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **33.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **0 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **73C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (63.1%)	79 %	6
Grain	Strzegom Monachijski typ II	0.65 kg (17.1%)	79 %	22
Grain	Special B Malt	0.175 kg (4.6%)	65.2 %	315
Grain	Simpsons - Coffee Malt	0.125 kg (3.3%)	74 %	296
Grain	Czekoladowy	0.055 kg (1.4%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.6%)	73 %	1001
Sugar	Candi Sugar, Dark	0.3 kg (7.9%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	12.5 g	60 min	9 %
Boil	First Gold	15 g	20 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Spice	Coffee	0.075 g	Secondary	4 day(s)