

dark

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **41**
- SRM **25.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6.5 kg (69.1%) | 80.5 % | 2 |
| Grain | Weyermann - Vienna Malt | 1.2 kg (12.8%) | 81 % | 8 |
| Grain | Special B Malt | 0.3 kg (3.2%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.1 kg (1.1%) | 78 % | 400 |
| Grain | Aroma CastleMalting | 0.3 kg (3.2%) | 78 % | 100 |
| Grain | Biscuit Malt | 0.2 kg (2.1%) | 79 % | 45 |
| Grain | Carafa | 0.05 kg (0.5%) | 70 % | 664 |
| Sugar | Candi Sugar, Amber | 0.75 kg (8%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger | 50 g | 75 min | 7 % |
| Boil | Kent Goldings | 30 g | 30 min | 5.5 % |
| Boil | Kent Goldings | 20 g | 20 min | 5.5 % |
| Boil | Hallertau | 25 g | 10 min | 4.5 % |
| Boil | Hallertau | 25 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 0.38 ml | Fermentum Mobile |