

spontan belgia

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **28**
- SRM **17.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (23.8%) | 80 % | 4 |
| Grain | Monachijski | 0.8 kg (9.5%) | 80 % | 16 |
| Grain | Pszeniczny | 1.2 kg (14.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (23.8%) | 79 % | 10 |
| Grain | Special B Malt | 0.4 kg (4.8%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa II | 0.1 kg (1.2%) | 70 % | 837 |
| Grain | Viking Pale Ale malt | 0.9 kg (10.7%) | 80 % | 5 |
| Sugar | cukier | 1 kg (11.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 10 % |
| Boil | lunga | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|--------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 2000 ml | Wyeast Labs |
|--------------------------------|-----|--------|---------|-------------|