

wild belgian strong ale

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **19**
- SRM **22.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.24 kg (55.1%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.44 kg (24.5%) | 79 % | 22 |
| Grain | Caraaroma | 0.24 kg (4.1%) | 78 % | 400 |
| Grain | Abbey Malt Weyermann | 0.24 kg (4.1%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.24 kg (4.1%) | 79 % | 45 |
| Grain | Special B Malt | 0.08 kg (1.4%) | 65.2 % | 315 |
| Sugar | Molasses | 0.2 kg (3.4%) | 78.3 % | 158 |
| Liquid Extract | Honey | 0.2 kg (3.4%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 14.4 g | 60 min | 11 % |