

BDSM...EEE...AAA...BDSA

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **28**
- SRM **24.7**
- 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 **60 min**
- Evaporation rate **25 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.23 kg (57.2%)	81 %	4
Grain	Carabelge	0.5 kg (6.8%)	80 %	30
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45
Grain	Carafa special III 1300-1500	0.1 kg (1.4%)	70 %	1400
Grain	Viking Pale Ale malt	1.37 kg (18.5%)	80 %	5
Sugar	Candi Sugar, Amber	0.7 kg (9.5%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	---

Notes

- cukier w trzecim dniu fermentacji

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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