

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **28**
- SRM **22.2**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Sugar | Candi Sugar, Amber | 0.7 kg (8.5%) | 78.3 % | 100 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.1%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 3 kg (36.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (36.4%) | 80 % | 5 |
| Grain | Special B Castle | 0.2 kg (2.4%) | 70 % | 350 |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.4%) | 75 % | 45 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.2%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.05 kg (0.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 10 g | 60 min | 14 % |
| Boil | Zula | 17 g | 60 min | 10.6 % |