

## 4

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **16**
- SRM **25.1**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **61.3 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**

### Mash step by step

- Heat up **40.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **62C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	10 kg (47.7%)	83 %	6
Grain	Weyermann pszeniczny jasny	3 kg (14.3%)	80 %	6
Grain	Monachijski	2 kg (9.5%)	80 %	16
Grain	Biscuit Malt	1 kg (4.8%)	79 %	45
Grain	Oats, Flaked	1.2 kg (5.7%)	80 %	2
Grain	Wheat, Flaked	1.2 kg (5.7%)	77 %	4
Grain	Special B Malt	0.8 kg (3.8%)	65.2 %	315
Grain	Fawcett - Crystal	0.5 kg (2.4%)	70 %	160
Grain	Fawcett - Dark Crystal	0.5 kg (2.4%)	71 %	300
Grain	Fawcett - Pale Chocolate	0.25 kg (1.2%)	71 %	600
Sugar	Belgijski kandyzowany	0.5 kg (2.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.4 %
Boil	Bramling	50 g	20 min	4 %

### Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale be256	Ale	Slant	800 ml	---