

# BDSA

---

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **27**
- SRM **21.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **47.7 liter(s)**

## Steps

- Temp **55 C**, Time **40 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **37.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **40 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (63.1%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (27%)	79 %	10
Grain	Biscuit Malt	0.5 kg (4.5%)	79 %	45
Grain	Weyermann - Carafa I	0.1 kg (0.9%)	70 %	690
Sugar	Candi Sugar, Dark	0.5 kg (4.5%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	75 min	7 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Yeasts

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

FM28 Habit opata	Ale	Slant	2000 ml	Fermentum Mobile
------------------	-----	-------	---------	------------------