

## bdsa

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **13.2**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.3 kg (36.5%)	83 %	6
Grain	Weyermann - Pale Ale Malt	3.5 kg (38.7%)	85 %	7
Grain	Crystal Rye 100-200	0.3 kg (3.3%)	80 %	180
Grain	Caramel Aromatic 160-200 Malt - 120L	0.25 kg (2.8%)	72 %	177
Grain	Biscuit Malt	0.3 kg (3.3%)	79 %	50
Sugar	demarra	1.2 kg (13.3%)	--- %	---
Grain	Specjal B 350	0.2 kg (2.2%)	68 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	60 g	60 min	5.2 %
Aroma (end of boil)	Kent Goldings	25 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile