

BDSA

- Gravity **22.7 BLG**
- ABV ---
- IBU **39**
- SRM **36.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Pilzneński belgijski | 5 kg (62.5%) | 80 % | 3 |
| Grain | Weyermann pszeniczny ciemny | 1 kg (12.5%) | 82 % | 18 |
| Grain | Briess - Pale Ale Malt | 1 kg (12.5%) | 80 % | 7.5 |
| Sugar | Candi Sugar, Dark | 1 kg (12.5%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4 % |
| Boil | Styrian Goldings | 20 g | 60 min | 5.3 % |
| Boil | Kent Goldings | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 15 min | 4 % |
| Aroma (end of boil) | Styrian Goldings | 15 g | 15 min | 5.3 % |
| Aroma (end of boil) | Kent Goldings | 20 g | 10 min | 4.5 % |
| Aroma (end of boil) | Styrian Goldings | 15 g | 5 min | 5.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- Cukier na 5 min przed końcem gotowania.
Apr 5, 2016, 6:31 PM