

# Belgian Dark Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **22.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (17.8%)	79 %	16
Grain	Jęczmień palony	0.2 kg (2.4%)	10 %	1000
Grain	Weyermann Specjal W	0.75 kg (8.9%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	45 g	5 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	17.25 g	Fermentis