

BELGIAN DARK STRONG ALE

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **24**
- SRM **14.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **73C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pilzneński | 8 kg (73.5%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (9.2%) | 78.3 % | 30 |
| Grain | Strzegom Wiedeński | 1.5 kg (13.8%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy ciemny | 0.03 kg (0.3%) | 68 % | 1200 |
| Grain | cookies | 0.15 kg (1.4%) | 79 % | 50 |
| Grain | Strzegom Karmel 600 | 0.2 kg (1.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 35 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------------|
| fm28 | Ale | Liquid | 250 ml | Fermentum Mobile |

Notes

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

- drozdze po triplu :)
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