

# Belgian Dark Strong Ale

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **30**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 2.5 kg (45%)   | 79 %  | 10   |
| Grain | Strzegom Pilzneński         | 2.5 kg (45%)   | 80 %  | 4    |
| Grain | Strzegom Bursztynowy        | 0.25 kg (4.5%) | 70 %  | 49   |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.9%) | 68 %  | 1200 |
| Sugar | belgijski brązowy cukier    | 0.25 kg (4.5%) | 100 % | ---  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Challenger            | 25 g   | 60 min | 7 %        |
| Boil                | Saaz (Czech Republic) | 15 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 2 min  | 4.5 %      |

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safbrew BE-256 | Ale  | Slant | 200 ml | Fermentis  |