

# Belgian Dark Strong Ale

- Gravity **19.1 BLG**
- ABV ---
- IBU **69**
- SRM **24.1**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Premium Pilsner	4 kg (45.6%)	--- %	4
Grain	Castle Malting Munich Chateau	2 kg (22.8%)	--- %	25
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.7%)	81 %	53
Grain	Castle Malting Rye	0.5 kg (5.7%)	--- %	5
Grain	Caramunich III	0.3 kg (3.4%)	--- %	140
Sugar	Dememera Sugar	0.47 kg (5.4%)	100 %	4
Grain	Aroma CastleMalting	1 kg (11.4%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Green Bullet	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
French Saison Wyeast	Ale	Slant	100 ml	---