

# Belgijski Dark na S-33

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **21.7**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (70.2%)   | 80 %  | 4   |
| Grain | Abbey Malt<br>Weyermann                   | 0.6 kg (10.5%) | 75 %  | 45  |
| Grain | Carabelge                                 | 0.6 kg (10.5%) | 80 %  | 30  |
| Grain | Caraaroma                                 | 0.3 kg (5.3%)  | 78 %  | 400 |
| Grain | Strzegom Karmel<br>600                    | 0.2 kg (3.5%)  | 68 %  | 601 |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Kent Goldings | 40 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Fuggles       | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | ---        |