

# Belgijski KawALER

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **26.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **1 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.8 kg (65.2%)	80 %	6
Grain	Munich I (Weyermann)	1 kg (17.2%)	82.23 %	14
Grain	Special B Malt	0.28 kg (4.8%)	65.2 %	350
Grain	CHÂTEAU CAFÉ LIGHT®	0.2 kg (3.4%)	77 %	250
Grain	Chocolate Wheat (Weyermann)	0.15 kg (2.6%)	75.74 %	800
Grain	Viking Chocolate Light Malt	0.1 kg (1.7%)	72 %	400
Sugar	Candi Sugar, Amber	0.3 kg (5.1%)	78.3 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	11 %
Boil	First Gold	25 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's
---------------	-----	-----	------	-----------------

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy Gwatemala SHB	120 g	Secondary	5 day(s)

### Notes

- Cukier dodać 15 minut przed końcem gotowania.  
Na cichą dodajemy 120g ziaren kawy odmiany Gwatemala SHB (4-5 dni).  
*Aug 29, 2018, 11:44 PM*