

# C&D NO. 2 Belgian Coffee Dark Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **24.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.75 kg (68.7%)	79 %	6
Grain	Monachijski	1.25 kg (18.1%)	80 %	16
Grain	Special B Malt	0.35 kg (5.1%)	65.2 %	315
Grain	Simpsons - Coffee Malt	0.25 kg (3.6%)	74 %	296
Grain	Fawcett - Pszeniczny Czekoladowy	0.19 kg (2.7%)	73 %	1001
Grain	Czekoladowy	0.13 kg (1.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Boil	First Gold	31.25 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	14.38 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Flyden sukker	375 g	Boil	15 min
Spice	Kaffe	150 g	Secondary	4 day(s)