

# Ciemna brukselka

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **24**
- SRM **26**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (55.6%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I  | 2 kg (22.2%)  | 79 %   | 16  |
| Grain | Strzegom Pszeniczny         | 0.5 kg (5.6%) | 81 %   | 6   |
| Grain | Special B Malt              | 0.4 kg (4.4%) | 65.2 % | 315 |
| Sugar | cukier kandyzowany          | 1 kg (11.1%)  | --- %  | 200 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (1.1%) | 74 %   | 788 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | hallertauer taurus    | 20 g   | 60 min | 15.8 %     |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4 %        |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Slant | 300 ml | White Labs |