

# Czarny belg III ma słodko

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **29**
- SRM **26.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 6-rzędowy	3 kg (37.5%)	81 %	3
Grain	Weyerman Monachijski typ I	2 kg (25%)	79 %	16
Grain	Caramunich® typ I	1 kg (12.5%)	73 %	80
Grain	Carabelg	0.5 kg (6.3%)	80 %	30
Grain	Strzegom Karmel 600	0.5 kg (6.3%)	68 %	601
Sugar	Candi Sugar, Amber	0.5 kg (6.3%)	78.3 %	148
Sugar	Candi Sugar, Clear	0.5 kg (6.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Trappist High Gravity	Ale	Slant	200 ml	Wyeast Labs
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