

## dark ale

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **22**
- SRM **20.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **30.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 7 kg (66.4%)   | 81 %   | 4   |
| Grain | Briess - Vienna Malt | 2 kg (19%)     | 77.5 % | 7   |
| Grain | Abbey Castle         | 0.5 kg (4.7%)  | 80 %   | 45  |
| Grain | Special B Malt       | 0.5 kg (4.7%)  | 65.2 % | 315 |
| Grain | Carafa               | 0.05 kg (0.5%) | 70 %   | 664 |
| Sugar | Candi Sugar, Amber   | 0.5 kg (4.7%)  | 78.3 % | 148 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Crystal | 50 g   | 60 min | 4.5 %      |
| Boil    | Crystal | 40 g   | 20 min | 4.5 %      |