

karmel

- Gravity **19.3 BLG**
- ABV ---
- IBU **31**
- SRM **48.5**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|------|
| Adjunct | Pszenica niestodowana | 1 kg (14.3%) | 75 % | 3 |
| Grain | Strzegom Karmel 300 | 0.43 kg (6.1%) | 70 % | 299 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.57 kg (8.1%) | 73 % | 1001 |
| Grain | Briess - Pilsen Malt | 1 kg (14.3%) | 80.5 % | 2 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.4%) | 79 % | 10 |
| Grain | Pszeniczny | 1.5 kg (21.4%) | 85 % | 4 |
| Sugar | Dememera Sugar | 0.5 kg (7.1%) | 100 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 15 g | 30 min | 10 % |
| Aroma (end of boil) | Marynka | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 100 ml | Wyeast Labs |