

# QdoUsoAdoD

- Gravity **28.7 BLG**
- ABV ---
- IBU **31**
- SRM **32.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Pale Malt (2 Row) UK	2 kg (21.3%)	78 %	6
Grain	Briess - Pilsen Malt	2 kg (21.3%)	80.5 %	2
Grain	Briess - Carabrown Malt	1 kg (10.6%)	79 %	150
Grain	Caramel/Crystal Malt - 120L	1 kg (10.6%)	72 %	300
Grain	Briess - Munich Malt 20L	2 kg (21.3%)	74 %	39
Adjunct	Briess - Oat Flakes	1 kg (10.6%)	80 %	5
Sugar	Maple Syrup	0.4 kg (4.3%)	100 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
-	Ale	Culture	--- g	---