

# BDSA

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **32**
- SRM **29**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (77.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.5%)	79 %	10
Sugar	Candi Sugar, Dark	0.5 kg (6.5%)	78.3 %	542
Grain	Biscuit Malt	0.35 kg (4.5%)	79 %	45
Grain	Special B Malt	0.25 kg (3.2%)	65.2 %	315
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3522 Belgian Ardennes	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.5 g	Boil	10 min

Water Agent	CaCl2	6 g	Mash	60 min
Water Agent	Lactic Acid	10 g	Mash	60 min