

# BDSM...EEE...AAA...BDSA

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **28**
- SRM **24.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount          | Yield  | EBC  |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Pilzneński                      | 4.23 kg (57.2%) | 81 %   | 4    |
| Grain | Carabelge                       | 0.5 kg (6.8%)   | 80 %   | 30   |
| Grain | Biscuit Malt                    | 0.5 kg (6.8%)   | 79 %   | 45   |
| Grain | Carafa special III<br>1300-1500 | 0.1 kg (1.4%)   | 70 %   | 1400 |
| Grain | Viking Pale Ale malt            | 1.37 kg (18.5%) | 80 %   | 5    |
| Sugar | Candi Sugar, Amber              | 0.7 kg (9.5%)   | 78.3 % | 148  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 10 %       |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM27 Artefakty<br>trapistów | Ale  | Slant | 500 ml | ---        |

## Notes

- cukier w trzecim dniu fermentacji

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Dec 20, 2020, 1:54 PM