

Belg

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **16**
- SRM **16.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (41.7%)	80 %	5
Grain	Viking Malt Golden ale	3 kg (25%)	70 %	9
Grain	Strzegom Karmel 150	0.5 kg (4.2%)	75 %	150
Grain	Pszeniczny	0.3 kg (2.5%)	85 %	4
Grain	Caraaroma	0.2 kg (1.7%)	78 %	400
Grain	Biscuit Malt	0.5 kg (4.2%)	79 %	45
Sugar	cukier kandyzowany	0.5 kg (4.2%)	78.3 %	2
Grain	Viking Pale Ale malt	2 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile 27	Ale	Liquid	1000 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	10 g	Boil	5 min