

## belg

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **29**
- SRM **18.7**
- 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 **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.2 kg (76.2%)	80 %	20
Grain	Special B Castle	0.2 kg (4.8%)	70 %	350
Grain	Caraaroma	0.15 kg (3.6%)	78 %	400
Sugar	cukier	0.5 kg (11.9%)	100 %	1
Grain	BESTMALZ - Bestt Pale Ale	0.15 kg (3.6%)	80.5 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %
Boil	Mandarina Bavaria	13 g	10 min	10 %