

# Belgian Coffee Dark Ale 16

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **24.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **1 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **73C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale                | 3.8 kg (68.7%) | 79 %   | 6    |
| Grain | Monachijski                      | 1 kg (18.1%)   | 80 %   | 16   |
| Grain | Special B Malt                   | 0.28 kg (5.1%) | 65.2 % | 315  |
| Grain | Simpsons - Coffee Malt           | 0.2 kg (3.6%)  | 74 %   | 296  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.7%) | 73 %   | 1001 |
| Grain | Czekoladowy                      | 0.1 kg (1.8%)  | 60 %   | 788  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Target     | 20 g   | 60 min | 10.5 %     |
| Boil    | First Gold | 25 g   | 20 min | 7.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 11.5 g | ---        |

## Extras

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

| Type  | Name               | Amount | Use for   | Time     |
|-------|--------------------|--------|-----------|----------|
| Spice | Cukier kandyzowany | 300 g  | Boil      | 15 min   |
| Spice | Kawa               | 120 g  | Secondary | 4 day(s) |

### Notes

- Zacieranie tylko slodow jasnych przez 60 min. Potem wsypac ciemne slody i wysladzac  
*Jan 11, 2019, 7:58 PM*