

Belgian Coffee Dark Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **29.9**
- 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 **63 C**, Time **25 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **15 min** at **67C**
- Keep mash **20 min** at **72C**
- 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 Pilzneński	3.5 kg (59.1%)	80 %	4
Grain	Monachijski	1 kg (16.9%)	80 %	16
Grain	Special B Malt	0.28 kg (4.7%)	65.2 %	315
Grain	Czekoladowy	0.1 kg (1.7%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.5%)	73 %	1001
Sugar	Cukier kandyzowany	0.4 kg (6.8%)	100 %	400
Grain	Weyermann - Carapils	0.11 kg (1.9%)	78 %	4
Grain	Strzegom - Kawowy jasny	0.24 kg (4.1%)	75 %	250
Grain	Abbey Malt Weyermann	0.14 kg (2.4%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	20 min	5 %
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	120 g	Secondary	4 day(s)
Other	Cukier kandyzowany	300 g	Boil	20 min