

# Belgian Coffee Dark Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **22.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Pale Ale Flagon             | 4.8 kg (68.3%)  | 80 %   | 5    |
| Grain | Monachijski                 | 1.3 kg (18.5%)  | 80 %   | 16   |
| Grain | Special B Malt              | 0.35 kg (5%)    | 65.2 % | 315  |
| Grain | Simpsons - Coffee Malt      | 0.25 kg (3.6%)  | 74 %   | 296  |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.8%)   | 68 %   | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (1.8%) | 68 %   | 1200 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Target     | 25 g   | 60 min | 10.5 %     |
| Boil    | First Gold | 30 g   | 20 min | 7.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 10 g   | Mangrove Jack's |

## 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     |
|--------|------------------------------|--------|-----------|----------|
| Flavor | Cukier<br>Kandyzowany Płynny | 400 g  | Boil      | 15 min   |
| Flavor | Ziarna Kawy                  | 150 g  | Secondary | 4 day(s) |

## Notes

- Burzliwa 21-24C; 10-14 dni  
Cicha 18-21C; 7 dni  
Na 4 dni przed rozlewem wsypać 150g kawy  
  
Butelkowanie z użyciem 7g glukozy na 1L piwa  
*Nov 6, 2020, 11:38 AM*