

BELGIAN DARK STRONG ALE

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **26**
- SRM **23.8**
- 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Pilznieński Bestmalz | 7 kg (71.4%) | 80.5 % | 4 |
| Grain | Pszeniczny jasny Bestmalz | 0.5 kg (5.1%) | 80 % | 6 |
| Grain | Special B Malt | 0.5 kg (5.1%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.5 kg (5.1%) | 80 % | 45 |
| Sugar | Candi Sugar, Amber | 1.3 kg (13.3%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty trapistów | Ale | Slant | 200 ml | --- |

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 |
|-------------|------------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g | Boil | 10 min |
| Water Agent | Kreda piwowarska | 10 g | Mash | 80 min |

Notes

- piwowar
Jan 18, 2021, 9:30 PM