

# Belgian Dark Strong Ale

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **30**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (45%)	79 %	10
Grain	Strzegom Pilzneński	2.5 kg (45%)	80 %	4
Grain	Strzegom Bursztynowy	0.25 kg (4.5%)	70 %	49
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.9%)	68 %	1200
Sugar	belgijski brązowy cukier	0.25 kg (4.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Slant	200 ml	Fermentis