

## Belgian Dark strong ale (J. Svach)

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **31**
- SRM **15.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **5 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 **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (82.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Special B Malt	0.5 kg (5.9%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45

### 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
FM26 Belgijskie Pagórki	Ale	Liquid	1 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop kandyzowany 13,3%	1300 g	Boil	90 min
Fining	Whirlfoc	1 g	Boil	5 min