

## Belgijskie ciemne mocne

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **27**
- SRM **22**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.45 kg (29.7%)	80 %	4
Grain	Viking Pale Ale malt	0.9 kg (18.4%)	80 %	5
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (8.2%)	79 %	16
Grain	BESTMALZ - Best Melanoidin	0.25 kg (5.1%)	75 %	71
Grain	Biscuit Malt	0.15 kg (3.1%)	79 %	45
Grain	Aroma CastleMalting	0.17 kg (3.5%)	78 %	100
Grain	Special B Castle	0.1 kg (2%)	70 %	350
Sugar	Brown Sugar, Dark	0.1 kg (2%)	100 %	99
Sugar	Candi Sugar, Amber	0.35 kg (7.2%)	90 %	148
Grain	Black wheat Malt	0.02 kg (0.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	12 %
Boil	Styrian Golding	12 g	10 min	2.6 %