

## dark

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **41**
- SRM **25.9**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.5 kg (69.1%)	80.5 %	2
Grain	Weyermann - Vienna Malt	1.2 kg (12.8%)	81 %	8
Grain	Special B Malt	0.3 kg (3.2%)	65.2 %	315
Grain	Caraaroma	0.1 kg (1.1%)	78 %	400
Grain	Aroma CastleMalting	0.3 kg (3.2%)	78 %	100
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Carafa	0.05 kg (0.5%)	70 %	664
Sugar	Candi Sugar, Amber	0.75 kg (8%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	75 min	7 %
Boil	Kent Goldings	30 g	30 min	5.5 %
Boil	Kent Goldings	20 g	20 min	5.5 %
Boil	Hallertau	25 g	10 min	4.5 %
Boil	Hallertau	25 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	0.38 ml	Fermentum Mobile