

Dark Strong Ale #1 33

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **32**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Wheat Malt | 0.5 kg (12.2%) | 84 % | 15 |
| Grain | Caramel/Crystal Malt -120L | 0.15 kg (3.7%) | 72 % | 629 |
| Grain | (de) CHÂTEAU ABBEY® | 0.1 kg (2.4%) | 78 % | 116 |
| Grain | Carafa I (Weyermann) | 0.05 kg (1.2%) | 77.9 % | 1681 |
| Sugar | Candi Sugar, Dark | 0.1 kg (2.4%) | 100 % | 1444 |
| Grain | Viking Pale Ale Malt | 3.2 kg (78%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Green Bullet | 25 g | 45 min | 12 % |
| Boil | Hallertauer Tradition | 10 g | 10 min | 3.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | Orange Peel, Sweet | 0.1 g | Boil | 5 min |
| Spice | Aframom | 6 g | Boil | 0 min |