

# dfada

- Gravity **27.2 BLG**
- ABV ---
- IBU **42**
- SRM **13.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (35%)	79 %	16
Grain	Weyermann - Pilsner Malt	5 kg (35%)	81 %	5
Grain	caramunich	1 kg (7%)	80 %	100
Grain	Carabelge	0.3 kg (2.1%)	80 %	30
Adjunct	Barley, Flaked	2 kg (14%)	70 %	4
Sugar	Candi Sugar, Clear	1 kg (7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	0 g	0 min	4.5 %
Boil	Hallertau	0 g	0 min	4.5 %
Boil	Styrian Golding	10 g	10 min	5.3 %
Boil	Styrian Golding	10 g	20 min	5.3 %
Boil	Magnum	0 g	0 min	13.5 %
Boil	Styrian Goldings	80 g	60 min	5.3 %
Boil	East Kent Goldings	100 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Liquid	125 ml	Wyeast Labs