

# Hella - Belgian Coffee Dark Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **25.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (64.2%)	80 %	7
Grain	Monachijski Ciemny Steinbach	1.5 kg (24.1%)	100 %	30
Grain	Briess - Extra Special Malt	0.28 kg (4.5%)	73 %	256
Grain	Simpsons - Coffee Malt	0.2 kg (3.2%)	74 %	296
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	First Gold	20 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Other	Cukier Kandyzowany płynny	300 g	Boil	15 min