

# kład

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **22.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.5%)	79 %	16
Grain	Pszeniczny	0.3 kg (3.4%)	85 %	4
Grain	Biscuit Malt	0.2 kg (2.3%)	79 %	45
Grain	Special B Castle	0.2 kg (2.3%)	70 %	350
Sugar	Candi Sugar, Dark	0.5 kg (5.7%)	78.3 %	542
Sugar	Candi Sugar, Clear	0.5 kg (5.7%)	78.3 %	2