

## Project 30 Belgian Dark Strong Ale

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **41**
- SRM **28.7**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2.5 kg (39.1%)	79 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	16
Grain	Strzegom Wiedeński	0.3 kg (4.7%)	79 %	10
Grain	Aroma CastleMalting	0.3 kg (4.7%)	78 %	100
Grain	Abbey Castle	0.5 kg (7.8%)	80 %	45
Grain	Special B Malt	0.3 kg (4.7%)	65.2 %	315
Grain	Briess - 2 Row Carapils Malt	0.3 kg (4.7%)	75 %	3
Grain	Biscuit Malt	0.5 kg (7.8%)	79 %	45
Grain	carablond	0.3 kg (4.7%)	78 %	20
Sugar	Candi Sugar, Amber	0.4 kg (6.3%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	3000 ml	Fermentum Mobile