

# wihejwipobelgijsku

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- Gravity **21.3 BLG**
- ABV ---
- IBU **27**
- SRM **40.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.33 kg (9.6%)	79 %	22
Grain	Strzegom Pale Ale	0.33 kg (9.6%)	79 %	6
Grain	Strzegom Karmel 600	0.13 kg (3.8%)	68 %	601
Sugar	cukier kandyz	0.33 kg (9.6%)	100 %	40
Sugar	trzcinyowy brązowy	0.13 kg (3.8%)	100 %	15
Grain	Special B castlemalting	0.13 kg (3.8%)	65.2 %	290
Grain	Strzegom Czekoladowy ciemny	0.09 kg (2.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	10 min	13.5 %