

# BDSA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **18**
- SRM **20.2**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **47.7 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (72.1%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (18%)	79 %	10
Grain	Biscuit Malt	0.5 kg (4.5%)	79 %	45
Grain	Weyermann - Carafa II	0.1 kg (0.9%)	70 %	837
Sugar	Candi Sugar, Dark	0.5 kg (4.5%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %
Boil	Sybilla	50 g	60 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
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Flavor	candi sugar	500 g	Boil	20 min
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