

# BDSA

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **29**
- SRM **29.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (64.5%)	80.5 %	4
Grain	Monachijski	1 kg (10.8%)	80 %	16
Grain	Special B Malt	0.5 kg (5.4%)	65.2 %	315
Sugar	Cukier kandyzowany biały	1.5 kg (16.1%)	100 %	---
Grain	Jęczmień palony	0.3 kg (3.2%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Styrian Golding	50 g	15 min	3.6 %
Boil	Challenger	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M29 French Saison	Ale	Dry	20 g	Mangrove Jack's
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