

# Belgian Dark Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **30**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.1 kg (62.9%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (15%)	79 %	22
Grain	Special X Bestmalz	0.15 kg (4.5%)	75 %	350
Grain	Kawowy Castlemalting	0.15 kg (4.5%)	77 %	250
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (2.4%)	72.7 %	1000
Grain	Strzegom Czekoladowy jasny	0.06 kg (1.8%)	68 %	400
Grain	Acid Malt	0.05 kg (1.5%)	--- %	8
Sugar	Candi Sugar, Dark	0.25 kg (7.5%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.1 %
Boil	Simcoe	15 g	20 min	13.1 %
Boil	Simcoe	15 g	0 min	13.2 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	40 ml	White Labs