

belgijskie z kawą

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **23**
- SRM **27.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (55.2%)	80.5 %	6
Grain	Weyermann - Light Munich Malt	1 kg (13.8%)	82 %	14
Grain	Special B Castle	0.25 kg (3.4%)	70 %	350
Grain	weyermann - Pszeniczny Czekoladowy	0.25 kg (3.4%)	73 %	1050
Grain	viking - Coffee light Malt	0.25 kg (3.4%)	74 %	250
Sugar	Candi Sugar, Amber	0.25 kg (3.4%)	78.3 %	148
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Carabelge	0.25 kg (3.4%)	80 %	30
Grain	Weyermann - Pilsner Malt	0.5 kg (6.9%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Boil	Oktawia	10 g	60 min	9.2 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile