

# Bredene

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **22**
- SRM **29.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (69.9%)	80 %	8
Grain	Abbey Castle	0.5 kg (7%)	80 %	45
Grain	Special B Malt	0.15 kg (2.1%)	65.2 %	315
Grain	Chocolate Malt (UK)	0.15 kg (2.1%)	73 %	887
Sugar	cukiem kandyzowany	0.5 kg (7%)	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	0.85 kg (11.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Slant	300 ml	White Labs