

Czarny belg II

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **17**
- SRM **33.5**
- 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 **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|------|
| Grain | Pilzneński 6-rzędowy | 4 kg (38.1%) | 81 % | 3 |
| Grain | Weyerman Monachijski typ I | 3 kg (28.6%) | 79 % | 16 |
| Grain | Caramunich® typ I | 1 kg (9.5%) | 73 % | 80 |
| Grain | Carabelg | 0.5 kg (4.8%) | 80 % | 30 |
| Sugar | Candi Sugar, Amber | 0.5 kg (4.8%) | 78.3 % | 148 |
| Grain | Carafa special R II | 0.5 kg (4.8%) | 70 % | 1150 |
| Sugar | Candi Sugar, Clear | 1 kg (9.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 33 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty Trapistów | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Carafa Special II R dodany tuż przed osiągnięciem wygrzewu.
Dla uzyskania 22 blg dodano jeszcze 2l brzezki (łącznie około 34l), a w pierwszym dniu fermentacji kolejne 2l brzezki z rozpuszczonym 1kg cukru (zagotowano, rozpuszczono, schłodzono i dodano).
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