

# Dark Strong Ale #1 33

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **32**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.5 kg (12.2%)	84 %	15
Grain	Caramel/Crystal Malt -120L	0.15 kg (3.7%)	72 %	629
Grain	(de) CHÂTEAU ABBEY®	0.1 kg (2.4%)	78 %	116
Grain	Carafa I (Weyermann)	0.05 kg (1.2%)	77.9 %	1681
Sugar	Candi Sugar, Dark	0.1 kg (2.4%)	100 %	1444
Grain	Viking Pale Ale Malt	3.2 kg (78%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	45 min	12 %
Boil	Hallertauer Tradition	10 g	10 min	3.8 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Orange Peel, Sweet	0.1 g	Boil	5 min
Spice	Aframom	6 g	Boil	0 min