

# HCB003 Belgian Coffee Dark Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **27.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **68 C**, Time **2 min**
- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **5 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **68C**
- Keep mash **5 min** at **73C**
- Keep mash **30 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3.8 kg (66.3%)	85 %	7
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Special B Malt	0.28 kg (4.9%)	65.2 %	315
Grain	Coffee Malt	0.1 kg (1.7%)	74 %	296
Grain	Briess - Chocolate Malt	0.1 kg (1.7%)	60 %	690
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.6%)	74 %	788
Sugar	Candi Sugar, Dark	0.3 kg (5.2%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	First Gold	25 g	20 min	7.5 %
Dry Hop	Lublin (Lubelski)	10 g	4 day(s)	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP500 Monastery Ale	Ale	Liquid	40 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	ziarna kawy	120 g	Secondary	4 day(s)