

#KA32 Belgian Dark Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **22.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **70C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 100 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 1.5 kg (25%) | 100 % | 30 |
| Grain | Strzegom Karmel 150 | 0.75 kg (12.5%) | 75 % | 150 |
| Grain | Simpsons - Coffee Malt | 0.75 kg (12.5%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Boil | Magnum | 20 g | 30 min | 13.5 % |