

# Konkursowy Dark Belgian strong ale

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **23**
- SRM **26.6**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Castle Pale Ale    | 5 kg (61.3%)   | 80 %  | 8    |
| Grain | Strzegom Wiedeński | 1 kg (12.3%)   | 79 %  | 10   |
| Grain | Special B Castle   | 0.5 kg (6.1%)  | 70 %  | 350  |
| Grain | Pszeniczny         | 1 kg (12.3%)   | 85 %  | 4    |
| Sugar | cukier kandyzowany | 0.25 kg (3.1%) | 100 % | 1000 |
| Sugar | Cukier             | 0.4 kg (4.9%)  | 100 % | 0    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 60 min | 5.8 %      |

## Yeasts

| Name                                   | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| WLP575 - Belgian Style Ale Yeast Blend | Ale  | Liquid | 200 ml | White Labs |