

# wild belgian strong ale

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **19**
- SRM **22.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.24 kg (55.1%)	82 %	4
Grain	Strzegom Monachijski typ II	1.44 kg (24.5%)	79 %	22
Grain	Caraaroma	0.24 kg (4.1%)	78 %	400
Grain	Abbey Malt Weyermann	0.24 kg (4.1%)	75 %	45
Grain	Biscuit Malt	0.24 kg (4.1%)	79 %	45
Grain	Special B Malt	0.08 kg (1.4%)	65.2 %	315
Sugar	Molasses	0.2 kg (3.4%)	78.3 %	158
Liquid Extract	Honey	0.2 kg (3.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14.4 g	60 min	11 %