

## ABCD

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **19.9**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **27.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **-1.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (63.1%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (27%)   | 79 %  | 16  |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.5%) | 68 %  | 400 |
| Grain | Strzegom Karmel 600        | 0.15 kg (2.7%) | 68 %  | 601 |
| Grain | Aromatic Malt              | 0.15 kg (2.7%) | 78 %  | 51  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 35 g   | 60 min | 5.4 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 0 min  | 5.4 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory  |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale  | Liquid | 150 ml | Wyeast Labs |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name   | Amount | Use for   | Time     |
|-------|--------|--------|-----------|----------|
| Spice | Coffee | 150 g  | Secondary | 5 day(s) |