Belgian Coffee Dark Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **22.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	4.8 kg *(68.3%)*	80 %	5
Grain	Monachijski	1.3 kg *(18.5%)*	80 %	16
Grain	Special B Malt	0.35 kg *(5%)*	65.2 %	315
Grain	Simpsons - Coffee Malt	0.25 kg *(3.6%)*	74 %	296
Grain	Strzegom Czekoladowy jasny	0.2 kg *(2.8%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.125 kg *(1.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Boil	First Gold	30 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

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
Flavor	Cukier Kandyzowany Płynny	400 g	Boil	15 min
Flavor	Ziarna Kawy	150 g	Secondary	4 day(s)

Notes

- Burzliwa 21-24C; 10-14 dni
  Cicha 18-21C; 7 dni
  Na 4 dni przed rozlewem wsypać 150g kawy

  Butelkowanie z użyciem 7g glukozy na 1L piwa
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