

## BDSA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **27**
- SRM **21.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **47.7 liter(s)**

### Steps

- Temp **55 C**, Time **40 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **37.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **40 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński           | 7 kg (63.1%)  | 81 %   | 4   |
| Grain | Strzegom Wiedeński   | 3 kg (27%)    | 79 %   | 10  |
| Grain | Biscuit Malt         | 0.5 kg (4.5%) | 79 %   | 45  |
| Grain | Weyermann - Carafa I | 0.1 kg (0.9%) | 70 %   | 690 |
| Sugar | Candi Sugar, Dark    | 0.5 kg (4.5%) | 78.3 % | 542 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Challenger            | 45 g   | 75 min | 7 %        |
| Boil    | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |     |       |         |                  |
|------------------|-----|-------|---------|------------------|
| FM28 Habit opata | Ale | Slant | 2000 ml | Fermentum Mobile |
|------------------|-----|-------|---------|------------------|