Belgian Dark Strong Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **23.9**
- 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 **2.9 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(51.5%)*	81 %	3
Grain	Viking Pale Ale malt	0.5 kg *(7.4%)*	80 %	6
Grain	Briess - Carapils Malt	1 kg *(14.7%)*	74 %	6
Grain	Caramel/Crystal Malt - 120L	0.8 kg *(11.8%)*	72 %	150
Grain	Special B Malt	0.4 kg *(5.9%)*	65.2 %	315
Grain	Briess - Chocolate Malt	0.1 kg *(1.5%)*	60 %	690
Sugar	Candi Sugar, Amber	0.5 kg *(7.4%)*	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.7 %
Boil	Tettnang	20 g	30 min	2.4 %
Boil	Tettnang	10 g	10 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Mangrove Jack's M41 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Whirlfloc	0.5 g	Boil	10 min