

## Basic Brewing - Belgian Dark Strong Ale - 8.4%

### Belgian Dark Strong Ale

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Type: All Grain

IBU : 24 (Tinseth)  
Colour : 34 EBC  
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.049  
Original Gravity : 1.078  
Final Gravity : 1.014

### Fermentables (1.94 kg)

1.739 kg - Pilsen Malt 2.7 EBC (89.6%)  
^ The Malt Miller (UK) MAL-00-002  
133 g - 30 min - Boil - Candi Syrup, D-90 177...  
68 g - Special B 290 EBC (3.5%)

### Hops (22.2 g)

60 min - 13.9 g - Styrian Goldings - 2.6% (16...  
30 min - 8.3 g - Styrian Goldings - 2.6% (7 IBU)

### Miscellaneous

Mash - 0.74 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.61 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.74 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.06 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.07 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Imperial Yeast Triple Double B48

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.42 L  
Sparge Water : 5.09 L  
Boil Time : 90 min  
Total Water : 10.51 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%



34 EBC

### Mash Profile

01 One Step Mash (60 min)  
70.3 °C - Strike Temp  
64.4 °C - 90 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 45 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1  
Mash pH: 5.62  
Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 7.9 %, OG = 1.071, FG = 1.012