

# BeerCalc: Monk Punk

**Style: Strong Dark Belgian Ale**

**Brewer: Hans Frydendall**

## Vital Statistics

Volume	80 litres
OG	1087
Boil Volume	80 litres
Boil gravity	1087
Alcohol (ABV)	8.7 %
Colour	53 EBC (Dark brown)
Bitterness	28 IBU
BU:GU	0.32
FG	1021



## Fermentables

Pilsner Malt	3 EBC	20000 g
Liquid Medium Extract	20 EBC	4000 g
Munich Malt	20 EBC	2500 g
Cara Munich III	150 EBC	2000 g
Special B	230 EBC	2000 g
Kandis (light)	0 EBC	1500 g
Chocolate Malt	800 EBC	400 g
Flaked Oats	4 EBC	800 g
		<b>33200 g</b>

## Mash schedule

Mash step	65 °C	80 min
Mash step	77 °C	15 min
Total grain weight for mash: 27700 g		

## Hops

Minstrel	4.8 %	250 g	60 min
Minstrel	4.8 %	100 g	10 min

## Misc Ingredients

## Fermentation

Fermentation	WLP530 Abbey Ale	20 °C	42 days
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## Details

Der er anvendt lige dele WLP 530 og S-33