

# BeerCalc: Monkey Juice

**Style: Strong Dark Belgian Ale**

**Brewer: Svanemølle Bryghus**

## Vital Statistics

Volume	25 litres
OG	1093
Boil Volume	25 litres
Boil gravity	1093
Alcohol (ABV)	9.2 %
Colour	67 EBC (Very dark brown)
Bitterness	68 IBU
BU:GU	0.73
FG	1023



## Fermentables

Pilsner Malt	3 EBC	6500 g
Cara Ruby	35 EBC	1000 g
Special B	230 EBC	700 g
Cara Munich II	120 EBC	500 g
Kandis (dark)	500 EBC	500 g
Flaked Oats	4 EBC	500 g
Dark Brown Sugar	80 EBC	400 g
		<b>10100 g</b>

## Mash schedule

Mash step	66 °C	90 min
Mash step	77 °C	20 min
Total grain weight for mash: 9200 g		

## Hops

Hallertauer Mittelfruh	3.8 %	150 g	60 min
------------------------	-------	-------	--------

## Misc Ingredients

## Fermentation

Fermentation	1762 Belgian Abbey II	21 °C	10 days
Fermentation	SafAle S-33	21 °C	10 days
Fermentation	No yeast added	18 °C	20 days

## Details

Gær: Der er brugt 1 pk. 1762 og 1 pk. S-33