

# BeerCalc: Rokkefår

**Style: Strong Dark Belgian Ale**

**Brewer: Hans Frydendall**

## Vital Statistics

Volume 20 litres  
 OG 1089  
 Boil Volume 20 litres  
 Boil gravity 1089  
 Alcohol (ABV) 8.8 %  
 Colour 76 EBC (Black)  
 Bitterness 34 IBU  
 BU:GU 0.38  
 FG 1022



## Fermentables

Pilsner Malt	3 EBC	7000 g
Chocolate Malt	800 EBC	200 g
Cara Munich III	150 EBC	400 g
Special B	230 EBC	400 g
Kandis (dark)	500 EBC	400 g
Flaked Oats	4 EBC	200 g
Munich Malt	20 EBC	500 g
		<b>9100 g</b>

## Mash schedule

Mash step	65 °C	80 min
Mash step	77 °C	15 min

Total grain weight for mash: 8700 g

## Hops

First Gold	8.1 %	40 g	60 min
First Gold	8.1 %	60 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	WLP530 Abbey Ale	20 °C	5 days
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