

Accidental Quad

- Gravity **18.5 BLG**
- ABV ---
- IBU **20**
- SRM **23**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (66.7%) | 79 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (11.1%) | 72 % | 4 |
| Sugar | Candi Sugar, Amber | 1 kg (22.2%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 11 ml | Fermentum Mobile |