

# Belgian Quad

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **34**
- SRM **14.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **39.8 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pilsner	10 kg (85%)	80.5 %	3
Sugar	Candy syrup liquid dark	0.4 kg (3.4%)	100 %	200
Grain	Bestmalz - Cara Aroma Amber	0.6 kg (5.1%)	75 %	75
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (4.3%)	82 %	4
Grain	bestmalz - best Cara munich type II	0.264 kg (2.2%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	11 %
Aroma (end of boil)	Magnum	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	1000 ml	Fermentum Mobile