

Belgijski Quad

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **24**
- SRM **21.6**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **1 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (56.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (22.7%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 0.3 kg (3.4%) | 70 % | 49 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.3%) | 68 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.4%) | 73 % | 120 |
| Sugar | Candi Sugar, Amber | 0.5 kg (5.7%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear | 0.5 kg (5.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 900 ml | Fermentum Mobile |