

# JEDNAKQUAD

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **20**
- SRM **6.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.5 kg (92.9%)	81 %	4
Sugar	Brown Sugar, Light	0.8 kg (7.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Premiant	15 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Artefakty trapistów	Ale	Liquid	1000 ml	FM