

Kwadraciak

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **26**
- SRM **17**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (26.1%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 2.3 kg (26.1%) | 83 % | 16 |
| Grain | Strzegom Wiedeński | 2.3 kg (26.1%) | 83 % | 10 |
| Grain | Special B Malt | 0.4 kg (4.5%) | 85 % | 315 |
| Sugar | Cukier Muscovado | 0.5 kg (5.7%) | --- % | 40 |
| Sugar | Cukier trzciniowy | 1 kg (11.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 40 min | 5.4 % |
| Boil | Marynka | 30 g | 40 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |