

# MOKO Quad

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **15**
- SRM **15.4**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (65.9%)	81 %	4
Grain	Monachijski	1.7 kg (19.3%)	80 %	16
Grain	Biscuit Malt	0.4 kg (4.5%)	79 %	45
Grain	Special B Castle	0.4 kg (4.5%)	70 %	350
Sugar	Cukier kandyzowany	0.5 kg (5.7%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	75 min	11 %
Boil	Marynka	10 g	20 min	10 %
Boil	Marynka	5 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B16 Belgian Saison	Ale	Slant	200 ml	Bulldog

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min

### Notes

- Cukier kandyzowany dodajemy do fermentora, w 2-3 dniu fermentacji burzliwej  
*Oct 2, 2017, 8:31 AM*