

# 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*