

## Quad 2019

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **26.3**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (77.9%)	82 %	4
Grain	Special B Malt	0.1 kg (1.3%)	65.2 %	315
Grain	Strzegom Wiedeński	0.7 kg (9.1%)	79 %	10
Sugar	Candi Sugar, Dark	0.5 kg (6.5%)	78.3 %	400
Grain	Biscuit Malt	0.2 kg (2.6%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.6%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	70 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	2000 ml	White Labs

### Notes

- Połowę warki na cichą sok z białych winogron  
*Dec 23, 2017, 11:24 AM*