

QUAD

- Gravity **18.4 BLG**
- ABV ---
- IBU **49**
- SRM **13.9**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.4 kg (47.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (35%) | 80 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (5.6%) | 80 % | 6 |
| Grain | Aroma CastleMalting | 0.35 kg (4.9%) | 78 % | 100 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.5%) | 76 % | 150 |
| Grain | Special B Malt | 0.25 kg (3.5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |
| Boil | Tradition | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|-------|------|----|
| Artefakty trapistów | Ale | Slant | 1 ml | FM |
|---------------------|-----|-------|------|----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Other | Candi sugar | 1000 g | Boil | 30 min |
| Fining | Irish moos | 5 g | Boil | 15 min |