

Quadrupel podejście 2

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **67**
- SRM **40.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.75 kg (60.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (13.2%) | 79 % | 22 |
| Grain | Special B Malt | 0.3 kg (6.6%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.4%) | 70 % | 299 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.4%) | 73 % | 1001 |
| Sugar | Cane (Beet) Sugar | 0.25 kg (5.5%) | 100 % | 0 |
| Sugar | Candi Sugar, Dark | 0.25 kg (5.5%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.5 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 40 ml | Fermentum Mobile |