

# Quasimodo v2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **3.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop MepPilsner	4 kg (95.2%)	83 %	4
Grain	Biscuit Malt	0.1 kg (2.4%)	79 %	50
Grain	Carabelge	0.1 kg (2.4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	15 g	90 min	7 %
First Wort	Styrian Golding	15 g	30 min	4.5 %
Boil	Styrian Golding	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	150 ml	White Labs