

## Accidental Quad

- Gravity **18.5 BLG**
- ABV ---
- IBU **20**
- SRM **23**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	79 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (11.1%)	72 %	4
Sugar	Candi Sugar, Amber	1 kg (22.2%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	10.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	11 ml	Fermentum Mobile