

Quad

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **32**
- SRM **22.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (62.5%)	80 %	4
Grain	Maris Otter Crisp	1 kg (10.4%)	83 %	6
Grain	Strzegom Wiedeński	0.5 kg (5.2%)	79 %	10
Grain	Aroma CastleMalting	0.4 kg (4.2%)	78 %	100
Grain	Special B Castle	0.4 kg (4.2%)	70 %	350
Grain	Weyermann Caramunich 3	0.3 kg (3.1%)	76 %	150
Sugar	Cukier kandyzowany brązowy	0.5 kg (5.2%)	78.3 %	200
Sugar	Cukier muscovado	0.5 kg (5.2%)	78.3 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	30 min	4.2 %
Boil	Hallertau Tradition	20 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile