

Quad

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **33**
- SRM **26.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 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 | Pszeniczny | 0.5 kg (5.2%) | 85 % | 4 |
| 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 | 1 kg (10.4%) | 78.3 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Styrian Golding | 25 g | 20 min | 3.6 % |
| Boil | Styrian Golding | 25 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |