

quad

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **28**
- SRM **21.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (78.7%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.6 kg (6.7%) | 70 % | 300 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.4%) | 75 % | 50 |
| Sugar | Candi Sugar, Amber | 0.5 kg (5.6%) | 78.3 % | 148 |
| Sugar | Brown Sugar, Dark | 0.5 kg (5.6%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 88 g | 90 min | 4 % |
| Boil | Sybilla | 10 g | 10 min | 3.5 % |