

## quad (mini)

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **29**
- SRM **25**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale          | 2.5 kg (80.6%) | 80 %   | 8   |
| Grain | Special B Malt           | 0.3 kg (9.7%)  | 65.2 % | 315 |
| Sugar | syrop kandyzowany ciemny | 0.3 kg (9.7%)  | 100 %  | 200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 13 g   | 60 min | 11 %       |
| Boil    | Fuggles | 4 g    | 5 min  | 4.5 %      |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP500 - Trappist Ale Yeast | Ale  | Slant | 150 ml | White Labs |

### Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 30 g   | Secondary | 14 day(s) |