

QUAD

- Gravity **18.4 BLG**
- ABV ---
- IBU **49**
- SRM **13.9**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (47.6%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (35%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.4 kg (5.6%)	80 %	6
Grain	Aroma CastleMalting	0.35 kg (4.9%)	78 %	100
Grain	Weyermann Caramunich 3	0.25 kg (3.5%)	76 %	150
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %
Boil	Tradition	30 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Artefakty trapistów	Ale	Slant	1 ml	FM
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Extras

Type	Name	Amount	Use for	Time
Other	Candi sugar	1000 g	Boil	30 min
Fining	Irish moos	5 g	Boil	15 min