

quad1

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **25.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 6 kg (68.6%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11.4%) | 80 % | 16 |
| Grain | Weyermann - Carafa I | 0.15 kg (1.7%) | 70 % | 690 |
| Sugar | Candi Sugar, Dark | 0.5 kg (5.7%) | 78.3 % | 542 |
| Grain | Pszeniczny | 1 kg (11.4%) | 85 % | 4 |
| Grain | Coffee Malt | 0.1 kg (1.1%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 200 ml | Fermentum Mobile |