

# QUADZIK

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **25**
- SRM **39.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield  | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Pilzneński        | 5 kg (71.4%)  | 81 %   | 4   |
| Grain | Abbey Castle      | 0.5 kg (7.1%) | 80 %   | 45  |
| Grain | Special B Malt    | 0.5 kg (7.1%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 1 kg (14.3%)  | 78.3 % | 542 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory  |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale  | Slant | 250 ml | Wyeast Labs |