

# Quasimodo v1

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **30.5 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (87.2%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (10.6%)	85 %	3
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	12 g	90 min	7 %
First Wort	East Kent Goldings	15 g	30 min	5.4 %
Boil	East Kent Goldings	15 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	150 ml	White Labs