

#53 Belgian Quad

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **27**
- SRM **27.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	3.7 kg (71.8%)	80 %	7
Grain	Cara Blonde - Castle Malting	0.2 kg (3.9%)	78 %	20
Grain	Special B Malt	0.2 kg (3.9%)	65.2 %	315
Grain	Caramunich II	0.25 kg (4.9%)	73 %	120
Grain	Monachijski	0.5 kg (9.7%)	80 %	16
Sugar	Cukier	0.3 kg (5.8%)	80 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs