

# CHRISTMASQUAD

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **42**
- SRM **27.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.4 kg (28.2%)	80 %	5
Grain	Briess - Wheat Malt, White	1 kg (11.8%)	85 %	5
Grain	Strzegom Monachijski typ II	2 kg (23.5%)	79 %	22
Grain	Żytni	1 kg (11.8%)	85 %	8
Grain	Aroma CastleMalting	0.4 kg (4.7%)	78 %	100
Grain	Simpsons - Crystal Rye	0.2 kg (2.4%)	73 %	177
Grain	Special X Malt	0.1 kg (1.2%)	65.2 %	315
Sugar	Molasses	0.4 kg (4.7%)	78.3 %	158
Sugar	Candi Sugar, Dark	0.5 kg (5.9%)	78.3 %	542
Sugar	Candi Sugar, Clear	0.5 kg (5.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	50 min	5.8 %
Boil	Hallertau	10 g	50 min	3.9 %
Boil	Bramling	50 g	35 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile