

MOKO Quad

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **15**
- SRM **15.4**
- 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 **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.8 kg (65.9%) | 81 % | 4 |
| Grain | Monachijski | 1.7 kg (19.3%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.4 kg (4.5%) | 79 % | 45 |
| Grain | Special B Castle | 0.4 kg (4.5%) | 70 % | 350 |
| Sugar | Cukier kandyzowany | 0.5 kg (5.7%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 75 min | 11 % |
| Boil | Marynka | 10 g | 20 min | 10 % |
| Boil | Marynka | 5 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| B16 Belgian Saison | Ale | Slant | 200 ml | Bulldog |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |

Notes

- Cukier kandyzowany dodajemy do fermentora, w 2-3 dniu fermentacji burzliwej
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