

# Qlqlqlqlql

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **19**
- SRM **18.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.4%)	81 %	4
Grain	Pszeniczny	1.5 kg (23.7%)	85 %	4
Grain	Abbey Castle	0.3 kg (4.7%)	80 %	45
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Sugar	cukier kandyzowany biały	0.7 kg (11.1%)	--- %	---
Grain	Special B Malt	0.05 kg (0.8%)	65.2 %	315
Grain	Weyermann - Carafa I	0.02 kg (0.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile