

# Quad

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **26**
- SRM **33.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Castle Cafe Light	0.125 kg (2.5%)	75.5 %	250
Grain	Special B Castle	0.375 kg (7.5%)	65.2 %	350
Grain	Biscuit Malt	0.75 kg (15%)	79 %	45
Grain	Simpsons - Caramalt	0.25 kg (5%)	76 %	35
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Sugar	Candi Sugar, Amber	0.5 kg (10%)	78.3 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbey	Ale	Slant	140 ml	Lall