

QUADZIK

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **25**
- SRM **39.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Abbey Castle | 0.5 kg (7.1%) | 80 % | 45 |
| Grain | Special B Malt | 0.5 kg (7.1%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 1 kg (14.3%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 250 ml | Wyeast Labs |