

# 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	Iunga	25 g	60 min	11 %

## Yeasts

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