

# quatro

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **26**
- SRM **14.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.8 kg (9.9%)	79 %	10
Grain	Viking Pale Ale malt	6.2 kg (76.5%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (6.2%)	79 %	22
Grain	Carabelge	0.5 kg (6.2%)	80 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.2%)	68 %	1200
Sugar	cukier	0 kg	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)-	30 g	10 min	2.95 %
Boil	Challenger (UK)-	20 g	40 min	7.4 %
Boil	Phoenix (UK)-	15 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	300 ml	Fermentum Mobile