

Quad

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **21**
- SRM **14.8**
- 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 **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (72.6%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (16.8%)	79 %	10
Grain	Strzegom Bursztynowy	0.4 kg (4.5%)	70 %	49
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.6%)	68 %	1200
Sugar	Candi Sugar, Amber	0.5 kg (5.6%)	100 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	Tettnang	30 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	120 ml	Wyeast Labs

Notes

- gęstwa 1 tygodniowa - 230 ml
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.