

#41 Belgian Quad

- Gravity **24 BLG**
- ABV **11 %**
- IBU **29**
- SRM **33.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **9.8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.57 kg (68%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4
Grain	Special B Malt	0.21 kg (4%)	65.2 %	315
Grain	Biscuit Malt	0.21 kg (4%)	79 %	45
Grain	Strzegom Monachijski typ I	0.53 kg (10.1%)	79 %	16
Sugar	Candi Sugar, Dark	0.63 kg (12%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	5 %
Boil	Styrian Golding	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1052.63 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	4 g	Mash	60 min
Water Agent	Gips piwowarski	0.5 g	Mash	60 min
Water Agent	Soda oczyszczona	0.5 g	Mash	60 min

Notes

- Ilości dodatków do wody podane w przeliczeniu na 10 l. Docelowy profil wody jak do Dry Stout (Dublin), obliczony w Brewersfriend. Cel - podbicie twardości, żeby piwo nie było kwaśne po dodaniu syropu i cukru kandyzowanego.

Gęstwa wg mrmalty: 72 ml na 10,5 litra brzezki 19,8 BLG (bez cukru kandyzowanego)

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