

# Belgijski Quad

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **24**
- SRM **21.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **1 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (56.8%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Strzegom Bursztynowy	0.3 kg (3.4%)	70 %	49
Grain	Strzegom Czekoladowy 400	0.2 kg (2.3%)	68 %	400
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.4%)	73 %	120
Sugar	Candi Sugar, Amber	0.5 kg (5.7%)	78.3 %	148
Sugar	Candi Sugar, Clear	0.5 kg (5.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	900 ml	Fermentum Mobile