

## quad

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **25**
- SRM **17.5**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (75.8%)	81 %	4
Grain	Caramunich® typ I	0.6 kg (9.1%)	73 %	80
Sugar	cukier kandyzowany ciemny	1 kg (15.2%)	90 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8 %
Boil	Styrian Golding	30 g	10 min	3.6 %