

# Quad

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **30**
- SRM **15.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **661.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **800 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **600 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **261.3 liter(s)** of **76C** water or to achieve **661.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	175 kg (81.4%)	81 %	4
Grain	Biscuit Malt	12.5 kg (5.8%)	79 %	45
Grain	Special B Malt	12.5 kg (5.8%)	65.2 %	315
Sugar	Cukier	15 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	2000 g	90 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile