

Quad

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **21**
- SRM **13.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5.5 kg (61.1%) | 81 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 1.5 kg (16.7%) | 100 % | 30 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.6%) | 73 % | 120 |
| Grain | Pszeniczny | 0.5 kg (5.6%) | 85 % | 4 |
| Grain | Carabelge | 0.3 kg (3.3%) | 80 % | 30 |
| Grain | Special B Malt | 0.2 kg (2.2%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Clear | 0.5 kg (5.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 80 min | 8.8 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 350 ml | Fermentum Mobile |