

Quad

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **32**
- SRM **22.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (62.5%) | 80 % | 4 |
| Grain | Maris Otter Crisp | 1 kg (10.4%) | 83 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.2%) | 79 % | 10 |
| Grain | Aroma CastleMalting | 0.4 kg (4.2%) | 78 % | 100 |
| Grain | Special B Castle | 0.4 kg (4.2%) | 70 % | 350 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (3.1%) | 76 % | 150 |
| Sugar | Cukier kandyzowany brązowy | 0.5 kg (5.2%) | 78.3 % | 200 |
| Sugar | Cukier muscovado | 0.5 kg (5.2%) | 78.3 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Styrian Golding | 100 g | 30 min | 4.2 % |
| Boil | Hallertau Tradition | 20 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |