

# Quad

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **33**
- SRM **26.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 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	Pszeniczny	0.5 kg (5.2%)	85 %	4
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	1 kg (10.4%)	78.3 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Boil	Styrian Golding	25 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile