

Quad

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **31**
- SRM **32.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|------|
| Grain | Pilzneński | 4 kg (39.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (11.7%) | 85 % | 3 |
| Grain | Monachijski | 1.5 kg (14.6%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (14.6%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.5 kg (4.9%) | 79 % | 45 |
| Grain | Special B Malt | 0.2 kg (2%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.3 kg (2.9%) | 78 % | 400 |
| Sugar | Candi Sugar, Dark | 0.5 kg (4.9%) | 78.3 % | 542 |
| Sugar | Candi Sugar, Amber | 0.5 kg (4.9%) | 78.3 % | 148 |
| Grain | Carafa III | 0.04 kg (0.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 12.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 200 ml | Fermentum Mobile |