

Quad 2019

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **26.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|------|
| Grain | Viking Pilsner malt | 6 kg (77.9%) | 82 % | 4 |
| Grain | Special B Malt | 0.1 kg (1.3%) | 65.2 % | 315 |
| Grain | Strzegom Wiedeński | 0.7 kg (9.1%) | 79 % | 10 |
| Sugar | Candi Sugar, Dark | 0.5 kg (6.5%) | 78.3 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2.6%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Liquid | 2000 ml | White Labs |

Notes

- Połowę warki na cichą sok z białych winogron
Dec 23, 2017, 11:24 AM