

# Quad

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **30**
- SRM **15.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **661.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **800 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **600 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **261.3 liter(s)** of **76C** water or to achieve **661.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield  | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilzneński     | 175 kg (81.4%) | 81 %   | 4   |
| Grain | Biscuit Malt   | 12.5 kg (5.8%) | 79 %   | 45  |
| Grain | Special B Malt | 12.5 kg (5.8%) | 65.2 % | 315 |
| Sugar | Cukier         | 15 kg (7%)     | --- %  | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 2000 g | 90 min | 4.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1000 ml | Fermentum Mobile |