

# Quad

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **21**
- SRM **13.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (61.1%)	81 %	4
Grain	Monachijski Ciemny Steinbach	1.5 kg (16.7%)	100 %	30
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.6%)	73 %	120
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Grain	Carabelge	0.3 kg (3.3%)	80 %	30
Grain	Special B Malt	0.2 kg (2.2%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.5 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	80 min	8.8 %
Aroma (end of boil)	Marynka	30 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	350 ml	Fermentum Mobile