

## quad (mini)

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **29**
- SRM **25**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (80.6%)	80 %	8
Grain	Special B Malt	0.3 kg (9.7%)	65.2 %	315
Sugar	syrop kandyzowany ciemny	0.3 kg (9.7%)	100 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %
Boil	Fuggles	4 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	30 g	Secondary	14 day(s)