

# Rye Quadr.

- Gravity **20.2 BLG**
- ABV ---
- IBU **28**
- SRM **15.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3 kg (44.8%)	--- %	4
Grain	Strzegom Monachijski typ I	2 kg (29.9%)	--- %	16
Grain	Żytni Steinbach	1 kg (14.9%)	--- %	4
Sugar	cukier kandyzowany	0.6 kg (9%)	--- %	---
Grain	Crystal Dark Crisp	0.1 kg (1.5%)	--- %	450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Slant	150 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	10 min