

## Yet Another Q

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **32**
- SRM **17.8**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (51.5%)	85 %	7
Grain	Weyermann - Vienna Malt	2 kg (20.6%)	81 %	8
Grain	Abbey Castle	0.5 kg (5.2%)	80 %	45
Grain	Biscuit Malt	0.5 kg (5.2%)	79 %	45
Grain	Carabelge	0.2 kg (2.1%)	80 %	30
Grain	Amber Malt	0.2 kg (2.1%)	75 %	43
Grain	Cara Gold	0.3 kg (3.1%)	75 %	120
Sugar	Candi Sugar, Amber	0.5 kg (5.2%)	78.3 %	148
Sugar	Brown Sugar, Dark	0.5 kg (5.2%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	60 min	11 %
Boil	Hallertau Mittelfruh	25 g	15 min	3 %
Boil	Hallertau Mittelfruh	25 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1388 Belgian Strong Ale	Ale	Liquid	100 ml	Wyeast Labs
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