

# Kwadraciak

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **26**
- SRM **17**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (26.1%)	83 %	5
Grain	Strzegom Monachijski typ I	2.3 kg (26.1%)	83 %	16
Grain	Strzegom Wiedeński	2.3 kg (26.1%)	83 %	10
Grain	Special B Malt	0.4 kg (4.5%)	85 %	315
Sugar	Cukier Muscovado	0.5 kg (5.7%)	--- %	40
Sugar	Cukier trzciniowy	1 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	40 min	5.4 %
Boil	Marynka	30 g	40 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11 g	Fermentis