

# Quad

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **31**
- SRM **32.8**
- 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 **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC  |
|-------|--------------------|----------------|--------|------|
| Grain | Pilzneński         | 4 kg (39.1%)   | 81 %   | 4    |
| Grain | Płatki pszeniczne  | 1.2 kg (11.7%) | 85 %   | 3    |
| Grain | Monachijski        | 1.5 kg (14.6%) | 80 %   | 16   |
| Grain | Strzegom Wiedeński | 1.5 kg (14.6%) | 79 %   | 10   |
| Grain | Biscuit Malt       | 0.5 kg (4.9%)  | 79 %   | 45   |
| Grain | Special B Malt     | 0.2 kg (2%)    | 65.2 % | 315  |
| Grain | Caraaroma          | 0.3 kg (2.9%)  | 78 %   | 400  |
| Sugar | Candi Sugar, Dark  | 0.5 kg (4.9%)  | 78.3 % | 542  |
| Sugar | Candi Sugar, Amber | 0.5 kg (4.9%)  | 78.3 % | 148  |
| Grain | Carafa III         | 0.04 kg (0.4%) | 70 %   | 1034 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 35 g   | 60 min | 12.5 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 4.3 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 200 ml | Fermentum Mobile |