

# quad

---

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **28**
- SRM **21.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (78.7%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.6 kg (6.7%)	70 %	300
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.4%)	75 %	50
Sugar	Candi Sugar, Amber	0.5 kg (5.6%)	78.3 %	148
Sugar	Brown Sugar, Dark	0.5 kg (5.6%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	88 g	90 min	4 %
Boil	Sybilla	10 g	10 min	3.5 %