

# QUAD

---

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **27**
- SRM **17.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **49.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11 kg (71.9%)	81 %	4
Grain	Monachijski	1.8 kg (11.8%)	80 %	16
Grain	Special B Malt	1 kg (6.5%)	65.2 %	315
Sugar	Cukier brązowy	1 kg (6.5%)	--- %	---
Sugar	Cukier biały	0.5 kg (3.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Hallertau	50 g	10 min	4.5 %