

# Quad Sugar

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **31**
- SRM **25.2**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (42.3%)	81 %	4
Grain	Abbey Malt Weyermann	1 kg (9.4%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (9.4%)	79 %	16
Grain	Carabelge	0.65 kg (6.1%)	80 %	30
Grain	Viking Pale Ale malt	1.5 kg (14.1%)	80 %	5
Sugar	Candi Sugar, Dark	0.5 kg (4.7%)	78.3 %	542
Sugar	Candi Sugar, Amber	1 kg (9.4%)	78.3 %	148
Sugar	Candi Sugar, Light	0.5 kg (4.7%)	78.3 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	500 ml	Wyeast Labs

## Notes

- Candi sugar:  
0,5kg 130°C  
0,5kg 134°C  
0,5kg 138°C  
0,5kg 143°C  
Dec 30, 2017, 3:17 PM