

# quad1

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **25.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (68.6%)	81 %	4
Grain	Monachijski	1 kg (11.4%)	80 %	16
Grain	Weyermann - Carafa I	0.15 kg (1.7%)	70 %	690
Sugar	Candi Sugar, Dark	0.5 kg (5.7%)	78.3 %	542
Grain	Pszeniczny	1 kg (11.4%)	85 %	4
Grain	Coffee Malt	0.1 kg (1.1%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	200 ml	Fermentum Mobile