

# quatro

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **26**
- SRM **14.2**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 0.8 kg (9.9%)  | 79 %  | 10   |
| Grain | Viking Pale Ale malt        | 6.2 kg (76.5%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.2%)  | 79 %  | 22   |
| Grain | Carabelge                   | 0.5 kg (6.2%)  | 80 %  | 30   |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.2%)  | 68 %  | 1200 |
| Sugar | cukier                      | 0 kg           | --- % | ---  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic)- | 30 g   | 10 min | 2.95 %     |
| Boil    | Challenger (UK)-       | 20 g   | 40 min | 7.4 %      |
| Boil    | Phoenix (UK)-          | 15 g   | 60 min | 10.3 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 300 ml | Fermentum Mobile |