

Quad

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **31**
- SRM **32.8**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (39.1%)	81 %	4
Grain	Płatki pszeniczne	1.2 kg (11.7%)	85 %	3
Grain	Monachijski	1.5 kg (14.6%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (14.6%)	79 %	10
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Special B Malt	0.2 kg (2%)	65.2 %	315
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400
Sugar	Candi Sugar, Dark	0.5 kg (4.9%)	78.3 %	542
Sugar	Candi Sugar, Amber	0.5 kg (4.9%)	78.3 %	148
Grain	Carafa III	0.04 kg (0.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	200 ml	Fermentum Mobile