

Quad

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **27**
- SRM **7.1**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (88.9%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.25 kg (5.6%) | 85 % | 5 |
| Grain | Weyermann - Munich Malt I | 0.25 kg (5.6%) | 82 % | 17 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Saaz (USA) | 25 g | 60 min | 3.4 % |
| Boil | Saaz (USA) | 25 g | 40 min | 3.4 % |
| Boil | Styrian Golding | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|-----------------|
| Mangrove Jack's M31 Belgian Trippel Yeast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Flavor | Vanilla pads | 20 g | Secondary | 4 day(s) |