

Quadrupel

- Gravity **22.2 BLG**
- ABV ---
- IBU **27**
- SRM **34.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (13.3%) | 78 % | 18 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.7%) | 68 % | 601 |
| Grain | Viking Wheat Malt | 0.1 kg (1.3%) | 83 % | 5 |
| Grain | Weyermann - Carafa III | 0.3 kg (4%) | 70 % | 1024 |
| Sugar | cukier | 0.6 kg (8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 28 g | 90 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| fm 27 artefakty trappistów | Ale | Slant | 200 ml | FM |