

Quadrupel

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **20**
- SRM **17.3**
- 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 **90 min**
- Evaporation rate **14 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (64.8%) | 81 % | 5 |
| Grain | Monachijski | 0.5 kg (4.6%) | 80 % | 16 |
| Grain | Special B Malt | 0.3 kg (2.8%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.3 kg (2.8%) | 79 % | 45 |
| Sugar | Candi Sugar, Amber | 0.5 kg (4.6%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear | 0.5 kg (4.6%) | 78.3 % | 2 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (15.7%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 250 ml | Fermentum Mobile |