

Quadrupel

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **25**
- SRM **16.4**
- 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 **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (51.1%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.5 kg (17%) | 79 % | 7 |
| Grain | Special Roast | 0.3 kg (3.4%) | 72 % | 99 |
| Grain | Special B Malt | 0.3 kg (3.4%) | 65.2 % | 315 |
| Sugar | cukier kandyzowany | 0.5 kg (5.7%) | --- % | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (19.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------------|
| FM28 Habit opata | Ale | Slant | 200 ml | Fermentum Mobile |