

# quadrupel chur.1

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **22**
- SRM **22.2**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (45.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.5%)	75 %	30
Grain	Amber Malt	0.2 kg (3%)	75 %	43
Sugar	Candi Sugar, Dark	0.3 kg (4.5%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile