

## 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) |