

## #22 Quadrupel

- Gravity **22 BLG**
- ABV ---
- IBU **36**
- SRM **29.4**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (29.6%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (29.6%)	79 %	6
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Strzegom Karmel 600	0.4 kg (4.7%)	68 %	601
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Special B Malt	0.25 kg (3%)	65.2 %	315
Grain	Pszeniczny	0.55 kg (6.5%)	85 %	4
Sugar	Candi Sugar, Amber	1 kg (11.8%)	78.3 %	148

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Waimea	10 g	60 min	17 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	Styrian Golding	25 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit Opata	Ale	Liquid	200 ml	Fermentum Mobile