

#35 Cienkusz (Quadrupel)

- Gravity **11.4 BLG**
- ABV ---
- IBU **18**
- SRM **33.9**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **240 min**
- Evaporation rate **7 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **22 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (37.5%)	81 %	4
Grain	Castle Pale Ale	2.5 kg (20.8%)	80 %	8
Grain	Monachijski	1.3 kg (10.8%)	80 %	16
Grain	Pszeniczny	1.3 kg (10.8%)	85 %	4
Grain	Biscuit Malt	0.6 kg (5%)	79 %	45
Grain	Special B Malt	0.9 kg (7.5%)	65.2 %	315
Grain	caramunich	0.9 kg (7.5%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	40 min	4.5 %
Boil	East Kent Goldings	15 g	10 min	4.5 %