

# quadrupcio

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **24**
- SRM **28.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (55.6%)	79 %	10
Grain	Special B Castle	1 kg (11.1%)	70 %	350
Grain	Strzegom Monachijski typ II	2 kg (22.2%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	1 kg (11.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	300 ml	Safbrew