

# Quadrupel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **21**
- SRM **14**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (72.9%)	80 %	5
Adjunct	Cukier trzcinowy	1.5 kg (15.6%)	--- %	---
Grain	Czekoladowy	0.2 kg (2.1%)	60 %	788
Grain	Karmelowy	0.2 kg (2.1%)	--- %	150
Grain	Cookie	0.2 kg (2.1%)	--- %	50
Grain	Strzegom Wiedeński	0.5 kg (5.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	40 g	15 min	9 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	75 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	85 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	23 g	Mangrove Jack's