

# Quadrupel

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **20**
- SRM **17.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Weyermann - Pilsner Malt	7 kg (64.8%)	81 %	5
Grain	Monachijski	0.5 kg (4.6%)	80 %	16
Grain	Special B Malt	0.3 kg (2.8%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (2.8%)	79 %	45
Sugar	Candi Sugar, Amber	0.5 kg (4.6%)	78.3 %	148
Sugar	Candi Sugar, Clear	0.5 kg (4.6%)	78.3 %	2
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (15.7%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	250 ml	Fermentum Mobile