

# Qupel

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **22**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (63.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (7.9%)	79 %	16
Grain	Caramunich® typ I	1 kg (7.9%)	73 %	80
Grain	Special B Malt	1 kg (7.9%)	65.2 %	315
Grain	Melanoiden Malt	0.4 kg (3.2%)	80 %	39
Grain	Strzegom Czekoladowy jasny	0.2 kg (1.6%)	68 %	400
Sugar	cukier	1 kg (7.9%)	--- %	---