

## #22 Quadrupel

- Gravity **22 BLG**
- ABV ---
- IBU **36**
- SRM **29.4**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (29.6%) | 80 %   | 4   |
| Grain | Strzegom Pale Ale   | 2.5 kg (29.6%) | 79 %   | 6   |
| Grain | Monachijski         | 1 kg (11.8%)   | 80 %   | 16  |
| Grain | Strzegom Karmel 600 | 0.4 kg (4.7%)  | 68 %   | 601 |
| Grain | Caraaroma           | 0.25 kg (3%)   | 78 %   | 400 |
| Grain | Special B Malt      | 0.25 kg (3%)   | 65.2 % | 315 |
| Grain | Pszeniczny          | 0.55 kg (6.5%) | 85 %   | 4   |
| Sugar | Candi Sugar, Amber  | 1 kg (11.8%)   | 78.3 % | 148 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 25 g   | 60 min | 10 %       |
| Boil    | Waimea             | 10 g   | 60 min | 17 %       |
| Boil    | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Boil    | Styrian Golding    | 25 g   | 15 min | 3.6 %      |

### Yeasts

| Name             | Type | Form   | Amount | Laboratory       |
|------------------|------|--------|--------|------------------|
| FM28 Habit Opata | Ale  | Liquid | 200 ml | Fermentum Mobile |