

#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 |