

#35 Cienkusz (Quadrupel)

- Gravity **11.4 BLG**
- ABV ---
- IBU **18**
- SRM **33.9**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **240 min**
- Evaporation rate **7 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **22 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (37.5%) | 81 % | 4 |
| Grain | Castle Pale Ale | 2.5 kg (20.8%) | 80 % | 8 |
| Grain | Monachijski | 1.3 kg (10.8%) | 80 % | 16 |
| Grain | Pszeniczny | 1.3 kg (10.8%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.6 kg (5%) | 79 % | 45 |
| Grain | Special B Malt | 0.9 kg (7.5%) | 65.2 % | 315 |
| Grain | caramunich | 0.9 kg (7.5%) | 75 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 40 min | 4.5 % |
| Boil | East Kent Goldings | 15 g | 10 min | 4.5 % |