

# Hexadrupel

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- Gravity **32 BLG**
- ABV **16.3 %**
- IBU ---
- SRM **76.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński            | 4 kg (27%)     | 80 %   | 4   |
| Grain | Special B Castle               | 0.5 kg (3.4%)  | 70 %   | 350 |
| Grain | Strzegom Wiedeński             | 1 kg (6.8%)    | 79 %   | 10  |
| Grain | Żytni                          | 4 kg (27%)     | 85 %   | 8   |
| Grain | Fawcett - Dark Crystal         | 0.5 kg (3.4%)  | 71 %   | 300 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (2%)    | 70 %   | 128 |
| Sugar | Candi Sugar, Dark              | 4.5 kg (30.4%) | 78.3 % | 542 |