

# Quadrupel

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **25**
- SRM **18.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (74.1%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (14.8%)	79 %	10
Grain	Special B Malt	0.3 kg (2.2%)	65.2 %	315
Grain	Biscuit Malt	0.4 kg (3%)	79 %	45
Grain	Carahell	0.3 kg (2.2%)	77 %	26
Sugar	Cukier kandyzowany	0.5 kg (3.7%)	100 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %