

# Quadrupel

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- Gravity **22.2 BLG**
- ABV ---
- IBU **27**
- SRM **34.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt   | 5 kg (66.7%)  | 80 %  | 5    |
| Grain | Viking Munich Malt     | 1 kg (13.3%)  | 78 %  | 18   |
| Grain | Strzegom Karmel 600    | 0.5 kg (6.7%) | 68 %  | 601  |
| Grain | Viking Wheat Malt      | 0.1 kg (1.3%) | 83 %  | 5    |
| Grain | Weyermann - Carafa III | 0.3 kg (4%)   | 70 %  | 1024 |
| Sugar | cukier                 | 0.6 kg (8%)   | 100 % | ---  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 28 g   | 90 min | 11 %       |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| fm 27 artefakty trappistów | Ale  | Slant | 200 ml | FM         |