

# Quadrupel

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **20**
- SRM **17.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

| Type           | Name                           | Amount         | Yield  | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Grain          | Weyermann - Pilsner Malt       | 7 kg (64.8%)   | 81 %   | 5   |
| Grain          | Monachijski                    | 0.5 kg (4.6%)  | 80 %   | 16  |
| Grain          | Special B Malt                 | 0.3 kg (2.8%)  | 65.2 % | 315 |
| Grain          | Biscuit Malt                   | 0.3 kg (2.8%)  | 79 %   | 45  |
| Sugar          | Candi Sugar, Amber             | 0.5 kg (4.6%)  | 78.3 % | 148 |
| Sugar          | Candi Sugar, Clear             | 0.5 kg (4.6%)  | 78.3 % | 2   |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (15.7%) | 81 %   | 26  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 35 g   | 60 min | 5.1 %      |
| Boil    | Lublin (Lubelski)  | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski)  | 50 g   | 10 min | 4 %        |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Slant | 250 ml | Fermentum Mobile |