

Quadrupel beerlab

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **27**
- SRM **14.1**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2205 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2400 liter(s)**
- Total mash volume **3200 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 550 kg (62.5%) | 80.5 % | 2 |
| Grain | Munich Malt | 150 kg (17%) | 80 % | 18 |
| Grain | Aromatic Malt | 50 kg (5.7%) | 78 % | 51 |
| Grain | Caramunich® typ I | 25 kg (2.8%) | 73 % | 80 |
| Grain | Special B Malt | 25 kg (2.8%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Clear | 80 kg (9.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 3000 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP545 - Belgian Strong Ale Yeast | Ale | Liquid | 1000 ml | White Labs |