

Qudrupel

- Gravity **25.3 BLG**
- ABV ---
- IBU **39**
- SRM **25.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Castle Pale Ale | 2.7 kg (60%) | 80 % | 8 |
| Grain | Monachijski | 0.5 kg (11.1%) | 80 % | 16 |
| Grain | Special B Malt | 0.2 kg (4.4%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.2 kg (4.4%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.7 kg (15.6%) | 78.3 % | 2 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Styrian Golding | 50 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------------|
| fm27 | Ale | Liquid | 100 ml | fermentum mobile |