

# 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