

# Qupel

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **22**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński                 | 8 kg (63.5%)  | 81 %   | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (7.9%)   | 79 %   | 16  |
| Grain | Caramunich® typ I          | 1 kg (7.9%)   | 73 %   | 80  |
| Grain | Special B Malt             | 1 kg (7.9%)   | 65.2 % | 315 |
| Grain | Melanoiden Malt            | 0.4 kg (3.2%) | 80 %   | 39  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (1.6%) | 68 %   | 400 |
| Sugar | cukier                     | 1 kg (7.9%)   | --- %  | --- |