quadrupel

- Gravity **24 BLG**
- ABV **11 %**
- IBU **27**
- SRM **17.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg *(13.3%)*	79 %	22
Grain	Viking Pale Ale malt	4 kg *(53.3%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(6.7%)*	85 %	4
Sugar	cukier trzcinowy	1.2 kg *(16%)*	80 %	10
Grain	Caraaroma	0.25 kg *(3.3%)*	78 %	400
Grain	Abbey Malt Weyermann	0.5 kg *(6.7%)*	75 %	45
Grain	Carafa II	0.05 kg *(0.7%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Magnum	10 g	60 min	14 %
Boil	Tomyski	30 g	10 min	2.8 %