

# Quadrupel

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **52**
- SRM **18.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (71.4%)	81 %	4
Grain	Special B Malt	0.2 kg (4.1%)	65.2 %	315
Grain	Pszeniczny	0.2 kg (4.1%)	85 %	4
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Fawcett - Pale Chocolate	0.1 kg (2%)	71 %	600
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum'21	33 g	60 min	10.6 %