

quadrupel chur.1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **22**
- SRM **22.2**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (45.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (45.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.5%) | 75 % | 30 |
| Grain | Amber Malt | 0.2 kg (3%) | 75 % | 43 |
| Sugar | Candi Sugar, Dark | 0.3 kg (4.5%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |