

## Multipel

- Gravity **32.9 BLG**
- ABV **16.8 %**
- IBU **30**
- SRM **83.8**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (38.6%)	80 %	35
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (38.6%)	80 %	621
Dry Extract	WES ekstrakt słodowy jasny	1 kg (11.4%)	80 %	---
Sugar	Milk Sugar (Lactose)	0.5 kg (5.7%)	100 %	0
Sugar	Brown Sugar, Light	0.5 kg (5.7%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	60 min	4.8 %
Boil	Minstrel	30 g	60 min	4.2 %
Boil	Fusion UK	30 g	60 min	4.57 %
Boil	Fuggles	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11.5 g	Mangrove Jack's
mangrove jack's M31 Belgian Tripel	Ale	Dry	11.5 g	Mangrove Jack's
Enartis Ferm SC	Wine	Dry	10 g	Enartis Ferm