

# Quadrupel

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- Gravity **22.2 BLG**
- ABV ---
- IBU **27**
- SRM **34.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (13.3%)	78 %	18
Grain	Strzegom Karmel 600	0.5 kg (6.7%)	68 %	601
Grain	Viking Wheat Malt	0.1 kg (1.3%)	83 %	5
Grain	Weyermann - Carafa III	0.3 kg (4%)	70 %	1024
Sugar	cukier	0.6 kg (8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	90 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 27 artefakty trappistów	Ale	Slant	200 ml	FM