

# quadrupel

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- 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	lunga	15 g	60 min	11 %
Boil	Magnum	10 g	60 min	14 %
Boil	Tomyski	30 g	10 min	2.8 %