

# Quadrupel beerlab

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **27**
- SRM **14.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2205 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2400 liter(s)**
- Total mash volume **3200 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	550 kg (62.5%)	80.5 %	2
Grain	Munich Malt	150 kg (17%)	80 %	18
Grain	Aromatic Malt	50 kg (5.7%)	78 %	51
Grain	Caramunich® typ I	25 kg (2.8%)	73 %	80
Grain	Special B Malt	25 kg (2.8%)	65.2 %	315
Sugar	Candi Sugar, Clear	80 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	3000 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	1000 ml	White Labs