

# qurdupel

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **25**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt        | 7 kg (74.5%)  | 82 %   | 4   |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (6.4%) | 80 %   | 6   |
| Grain | Biscuit Malt               | 0.3 kg (3.2%) | 79 %   | 50  |
| Grain | Special W Malt             | 0.5 kg (5.3%) | 65.2 % | 300 |
| Sugar | cukier                     | 1 kg (10.6%)  | --- %  | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 40 g   | 30 min | 4.4 %      |
| Boil    | Oktawia | 25 g   | 50 min | 9.4 %      |