

qurdupel

- 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 % |