

Belgian Quadruppel

- Gravity **28.9 BLG**
- ABV ---
- IBU **45**
- SRM **54.6**
- 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 **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (65.4%)	80 %	5
Grain	Special B Malt	0.5 kg (4.7%)	65.2 %	315
Grain	Aroma CastleMalting	0.2 kg (1.9%)	78 %	100
Sugar	Candi Sugar, Dark	1 kg (9.3%)	78.3 %	542
Grain	Monachijski	2 kg (18.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.7 %
Aroma (end of boil)	Styrian Golding	50 g	15 min	3.6 %