

# Quad

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **27**
- SRM **7.1**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (88.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.25 kg (5.6%)	85 %	5
Grain	Weyermann - Munich Malt I	0.25 kg (5.6%)	82 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	25 g	60 min	3.4 %
Boil	Saaz (USA)	25 g	40 min	3.4 %
Boil	Styrian Golding	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Trippel Yeast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla pads	20 g	Secondary	4 day(s)