

# quadrupel

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **33**
- SRM **22.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (49%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.3%)	79 %	16
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (4.9%)	70 %	299
Grain	Special B Malt	0.3 kg (4.9%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.3 kg (4.9%)	75 %	45
Grain	Jęczmień palony	0.025 kg (0.4%)	55 %	985
Sugar	Brown Sugar, Light	1 kg (16.3%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %