

# Quadrupel

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **25**
- SRM **16.4**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (51.1%)	82 %	4
Grain	Viking Vienna Malt	1.5 kg (17%)	79 %	7
Grain	Special Roast	0.3 kg (3.4%)	72 %	99
Grain	Special B Malt	0.3 kg (3.4%)	65.2 %	315
Sugar	cukier kandyzowany	0.5 kg (5.7%)	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Slant	200 ml	Fermentum Mobile