

# Quadrupel w pizde dupel

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **31**
- SRM **11.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	4 kg (44.4%)	79 %	7
Grain	Viking Pilsner malt	4 kg (44.4%)	82 %	4
Grain	Biscuit Malt	0.4 kg (4.4%)	79 %	45
Grain	Briess - Chocolate Malt	0.1 kg (1.1%)	60 %	690
Sugar	Candi Sugar, Clear	0.5 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	75 min	7 %
Boil	Saaz (USA)	20 g	20 min	3.75 %
Boil	Saaz (USA)	10 g	5 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	Fermentum Mobile