

# Quadrupell

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **11**
- SRM **14.3**
- Style **Belgian Specialty 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 **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (79.3%)	81 %	4
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Carabelge	1 kg (12.2%)	80 %	30
Sugar	Candi Sugar, Dark	0.2 kg (2.4%)	78.3 %	542

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
be-134	Ale	Slant	300 ml	---