

# qurdupel

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **25**
- SRM **14.8**
- 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 **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (74.5%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.6 kg (6.4%)	80 %	6
Grain	Biscuit Malt	0.3 kg (3.2%)	79 %	50
Grain	Special W Malt	0.5 kg (5.3%)	65.2 %	300
Sugar	cukier	1 kg (10.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	30 min	4.4 %
Boil	Oktawia	25 g	50 min	9.4 %