

# Quadrupel #1

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **27**
- SRM **26.1**
- 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 **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Dark	0.25 kg (3.1%)	85 %	400
Sugar	Cukier Muscovado	0.25 kg (3.1%)	85 %	200
Grain	Special B Malt	0.5 kg (6.3%)	65.2 %	315
Grain	Pilznieński	5 kg (62.5%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's