

## #34 Quadrupel

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **32**
- SRM **22.9**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **63 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **45 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	8 kg (40%)	82 %	5
Grain	Castle Malting - Pale Ale	6 kg (30%)	81 %	8
Grain	Castle Malting - Wheat Blanc	1.5 kg (7.5%)	81 %	5
Grain	Castle Malting - Arome	1 kg (5%)	78 %	80
Grain	Castle Malting - Special B	0.8 kg (4%)	70 %	290
Grain	Castle Malting - Abbey	0.5 kg (2.5%)	80 %	45
Grain	Weyermann - Caramunich III	0.2 kg (1%)	70 %	150
Sugar	Brewferm - Candi Sugar, Dark	2 kg (10%)	78.3 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	7 %
Boil	Styrian Golding	70 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	300 ml	Fermentum Mobile
WLP530 - Abbey Ale Yeast	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	20 g	Mash	90 min
Fining	Whirlfloc T	3.75 g	Boil	15 min
Flavor	Płatki dębowe po bourbonie	50 g	Secondary	20 day(s)
Flavor	Płatki dębowe po rumie	50 g	Secondary	20 day(s)