

# Belgian Quadrupel

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **20.8**
- 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 **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 **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	5.5 kg (67.9%)	81 %	5
CastleMalting				
Grain	Castle Malting - Munich 25 EBC	0.5 kg (6.2%)	80 %	25
Grain	Wheat, Flaked	0.6 kg (7.4%)	77 %	4
Grain	Carafa III	0.1 kg (1.2%)	70 %	1034
Grain	Abbey Castle	0.2 kg (2.5%)	80 %	45
Grain	Special B Castle	0.5 kg (6.2%)	70 %	350
Sugar	Cane (Beet) Sugar	0.2 kg (2.5%)	100 %	0
cukier trzcinowy				
Sugar	Candi Sugar, Clear	0.5 kg (6.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	90 min	4.5 %

Boil	Styrian Golding	20 g	90 min	3.6 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Styrian Golding	20 g	30 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %
Aroma (end of boil)	Styrian Golding	10 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia [ml]	6.8 g	Mash	105 min
wartość wyliczona w ml dla 3g				
Flavor	Cukier kandyzowany biały (Candi Sugar, Clear)	500 g	Primary	8 day(s)
Chwilę przed zadaniem drożdży, po napowietrzeniu				
Flavor	Cukier trzcinowy (Cane (Beet) Sugar)	200 g	Boil	20 min

## Notes

- Profil wody do przewaga chlorków nad siarczkami 2:1.  
Dodając 50% destylowanej + 50% krankówka wychodzi profil zbliżony do Orval i Westvleteren  
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