

# Quadrupel

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **25**
- SRM **24.9**
- 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 **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (55.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (6.3%)	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (6.3%)	79 %	22
Grain	Abbey Malt Weyermann	0.25 kg (2.6%)	75 %	45
Grain	Biscuit Malt	0.25 kg (2.6%)	79 %	45
Grain	Acid Malt	0.1 kg (1%)	58.7 %	6
Grain	Strzegom Karmel 300	0.4 kg (4.2%)	70 %	299
Sugar	Candi Sugar, Amber	1.3 kg (13.5%)	78.3 %	148
Sugar	Brown Sugar, Dark	0.5 kg (5.2%)	100 %	99
Grain	Strzegom Pale Ale	0.3 kg (3.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Halertauer Tradition	26 g	60 min	7.1 %

Boil	Centennial	10 g	10 min	9.7 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM 28 Habit Opata	Ale	Slant	100 ml	---

## Notes

- Syrop kandyzowany dodany na 3 dzień fermentacji

500g ciemny bursztyn  
500g ciemny machoń  
*May 4, 2017, 11:58 AM*