

# quadrupel

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **35**
- SRM **16.9**
- Style **Belgian Golden 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 **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (63.2%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	1 kg (10.5%)	80.5 %	9
Grain	BESTMALZ - Best Minich Dark	0.5 kg (5.3%)	80 %	28
Grain	Special B Malt	0.5 kg (5.3%)	65.2 %	315
Grain	BESTMALZ - Best Melanoidin	0.5 kg (5.3%)	75 %	71
Sugar	cukier kand jasny	0.5 kg (5.3%)	--- %	---
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	70 g	60 min	5 %
Boil	Hallertau Tradition	30 g	30 min	5 %
Boil	Hallertau Tradition	20 g	10 min	5 %