

Quadrupel (D.Chrapek)

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **22.1**
- 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 **25.1 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **25.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **5 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (73.4%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (16.9%)	79 %	10
Grain	Biscuit Malt	0.3 kg (3.4%)	79 %	45
Grain	Weyermann - Carafa I	0.05 kg (0.6%)	70 %	690
Sugar	Candi Sugar, Dark	0.5 kg (5.6%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	35 g	75 min	9 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Notes

- Mocno napowietrzyć
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