

Quadrupple

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **21**
- SRM **30.2**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (32.7%)	80.5 %	2
Grain	Briess - Pale Ale Malt	1.7 kg (22.2%)	80 %	7
Grain	Briess - Wheat Malt, White	1.2 kg (15.7%)	85 %	5
Grain	Biscuit Malt	0.6 kg (7.8%)	79 %	45
Grain	Special B Malt	0.6 kg (7.8%)	65.2 %	315
Grain	Weyermann - Dehusked Carafo I	0.05 kg (0.7%)	70 %	690
Sugar	Candi Sugar, Amber	1 kg (13.1%)	78.3 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile