Quadrupel

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **25**
- SRM **14.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg *(70.4%)*	81 %	4
Grain	Strzegom Wiedeński	1.5 kg *(15.1%)*	79 %	10
Grain	Biscuit Malt	0.25 kg *(2.5%)*	79 %	45
Grain	Abbey Malt Weyermann	0.25 kg *(2.5%)*	75 %	45
Grain	Special B Malt	0.25 kg *(2.5%)*	65.2 %	315
Sugar	Brown Sugar, Dark	0.7 kg *(7%)*	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM25 Klasztorna medytacja	Ale	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min
Other	cukier kandyzowany brązowy	700 g	Boil	15 min

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