#25 Quadrupel

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **29**
- SRM **20**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(56.6%)*	80 %	5
Grain	Biscuit Malt	1 kg *(18.9%)*	79 %	45
Grain	Karmelowy Czerwony	0.5 kg *(9.4%)*	75 %	59
Grain	Strzegom Karmel 150	0.35 kg *(6.6%)*	75 %	150
Grain	Strzegom Karmel 300	0.15 kg *(2.8%)*	70 %	299
Sugar	Cukier	0.3 kg *(5.7%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	3.9 %
Boil	Lublin (Lubelski)	15 g	30 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	150 ml	Mangrove Jack's

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