Quadrupel V

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **32**
- SRM **8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(48.7%)*	80 %	4
Grain	Strzegom Monachijski typ I	2.8 kg *(27.3%)*	79 %	16
Grain	Strzegom Pale Ale	1.557 kg *(15.2%)*	79 %	6
Grain	Strzegom Pszeniczny	0.205 kg *(2%)*	81 %	6
Adjunct	Cukier	0.7 kg *(6.8%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	38 g	60 min	10 %
Boil	Styrian Golding	14 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	30 g	20 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

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