

#34 Quadrupel

- Gravity **24 BLG**
- ABV **11 %**
- IBU **32**
- SRM **22.9**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsen | 8 kg (40%) | 82 % | 5 |
| Grain | Castle Malting - Pale Ale | 6 kg (30%) | 81 % | 8 |
| Grain | Castle Malting - Wheat Blanc | 1.5 kg (7.5%) | 81 % | 5 |
| Grain | Castle Malting - Arome | 1 kg (5%) | 78 % | 80 |
| Grain | Castle Malting - Special B | 0.8 kg (4%) | 70 % | 290 |
| Grain | Castle Malting - Abbey | 0.5 kg (2.5%) | 80 % | 45 |
| Grain | Weyermann - Caramunich III | 0.2 kg (1%) | 70 % | 150 |
| Sugar | Brewferm - Candi Sugar, Dark | 2 kg (10%) | 78.3 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Challenger | 100 g | 60 min | 7 % |
| Boil | Styrian Golding | 70 g | 60 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 300 ml | Fermentum Mobile |
| WLP530 - Abbey Ale Yeast | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|-----------|-----------|
| Water Agent | Chlorek wapnia | 20 g | Mash | 90 min |
| Fining | Whirlfloc T | 3.75 g | Boil | 15 min |
| Flavor | Płatki dębowe po bourbonie | 50 g | Secondary | 20 day(s) |
| Flavor | Płatki dębowe po rumie | 50 g | Secondary | 20 day(s) |