

# Kwadrupel

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **45**
- SRM **27.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Dark	0.5 kg (5.6%)	78.3 %	400
Grain	Pilzneński	3 kg (33.3%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (11.1%)	80 %	7
Grain	Monachijski	1 kg (11.1%)	80 %	16
Grain	Abbey Malt Weyermann	1 kg (11.1%)	75 %	45
Grain	Strzegom Wiedeński	1 kg (11.1%)	79 %	10
Sugar	Candi Sugar, Clear	0.5 kg (5.6%)	78.3 %	2
Sugar	Muscovado	0.5 kg (5.6%)	80 %	200
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (5.6%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Mandarina Bavaria	50 g	30 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis