

# Quadrupel 1.0

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- Gravity **19.8 BLG**
- ABV ---
- IBU **32**
- SRM **20.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (26.7%)	81 %	5
Grain	Weyermann Specjal W	0.5 kg (6.7%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	20 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew™ BE-256	Ale	Dry	11.5 g	---