

Quadrupel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **24.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **62 C**, Time **90 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.6%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.1%) | 75 % | 45 |
| Grain | Special B Malt | 0.5 kg (6.1%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.25 kg (3%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.1%) | 76 % | 150 |
| Sugar | cukier kandyzowany | 0.5 kg (6.1%) | 100 % | --- |
| Grain | Pilznieński | 1 kg (12.1%) | 81 % | 4 |