

# Quadrupel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **24**
- SRM **15.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (65.2%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (10.9%)	79 %	10
Grain	Biscuit Malt	0.6 kg (6.5%)	79 %	45
Grain	Carafa	0.1 kg (1.1%)	70 %	900
Cukier kandyzowany domowym sposobem, dodany razem z kolejnym cukrem po 4 -5 dniach fermentacji				
Sugar	Cukier kandyzowany	0.5 kg (5.4%)	78.3 %	200
Sugar	Candi Sugar, Clear	1 kg (10.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Boil	East Kent Goldings	25 g	5 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	1200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Boil	60 min
Fining	Whirlfloc	1 g	Boil	15 min
Other	Skórka słodkiej pomarańczy	12 g	Boil	15 min

### Notes

- Woda "Oaza" z Biedry:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
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