

Quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **24**
- SRM **21.6**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (71.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (7.2%)	79 %	22
Grain	Pszeniczny	1.2 kg (10.8%)	85 %	4
Grain	Biscuit Malt	0.3 kg (2.7%)	79 %	45
Grain	Special B Malt	0.3 kg (2.7%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.4%)	73 %	1001
Sugar	Cukier kandyzowany ciemny	0.5 kg (4.5%)	100 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	East Kent Goldings	30 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	450 ml	Fermentum Mobile