

# Quadrupel

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **24**
- SRM **26.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **48.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.4 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (35.1%)	80 %	5
Grain	Strzegom Wiedeński	2.5 kg (17.5%)	79 %	10
Grain	Pilzneński	4 kg (28.1%)	81 %	4
Grain	Abbey Castle	1.5 kg (10.5%)	80 %	45
Grain	Special B Malt	0.5 kg (3.5%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.25 kg (1.8%)	68 %	1200
Sugar	Cukier kandyzowany ciemny	0.5 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %