

QUADRUPEL

- Gravity **22.5 BLG**
- ABV ---
- IBU **36**
- SRM **20.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (58.8%) | 82 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.6 kg (18.8%) | 80 % | 25 |
| Grain | Special B Castle | 0.4 kg (4.7%) | 70 % | 350 |
| Grain | Aroma CastleMalting | 0.4 kg (4.7%) | 78 % | 100 |
| Sugar | Cukier Dry Demerara | 0.6 kg (7.1%) | 95 % | 4 |
| Sugar | Miód | 0.4 kg (4.7%) | 75 % | 5 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.2%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11.5 % |
| Aroma (end of boil) | Hallertau Tradition | 35 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1.25 g | Boil | 10 min |