

# QUADRUPEL

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- 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