

# Quadrupel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **25**
- SRM **26**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	3.5 kg (34.3%)	80 %	3
Grain	Strzegom Pale Ale	3.5 kg (34.3%)	79 %	6
Grain	Słodownia Strzegom - pszeniczny	1 kg (9.8%)	83 %	3
Grain	Special B Malt	0.5 kg (4.9%)	65.2 %	425
Grain	Aroma	0.5 kg (4.9%)	78 %	134
Sugar	Candi Sugar, Amber	1.2 kg (11.8%)	78.3 %	199

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	200 ml	Fermentis