

# Quadrupel

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **24**
- SRM **7.4**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (5.6%)	79 %	45
Grain	Viking Pale Ale malt	2 kg (22.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (11.2%)	79 %	10
Grain	Pilzneński	5 kg (56.2%)	81 %	4
Sugar	Glukoza (do fermentacji!)	0.2 kg (2.2%)	100 %	0
Sugar	Cukier biały	0.2 kg (2.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	15 min	6 %
Boil	Lublin (Lubelski)	25 g	70 min	4 %
Boil	Minstrel	20 g	85 min	6 %