

Quadruppel Cieszyński

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **39**
- SRM **29.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Pilsner Malz Best | 6 kg (80%) | 81 % | 3 |
| Grain | Special X Best | 0.5 kg (6.7%) | 75 % | 350 |
| Sugar | Candi Sugar, Dark | 1 kg (13.3%) | 78.3 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Admiral | 35 g | 90 min | 11.7 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Liquid | 300 ml | Wyeast Labs |