

#34 Quadrupel

- Gravity **28.9 BLG**
- ABV ---
- IBU **37**
- SRM **39.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **34 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (34%) | 81 % | 4 |
| Grain | Castle Pale Ale | 2.5 kg (18.9%) | 80 % | 8 |
| Grain | Monachijski | 1.3 kg (9.8%) | 80 % | 16 |
| Grain | Pszeniczny | 1.3 kg (9.8%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.6 kg (4.5%) | 79 % | 45 |
| Grain | Special B Malt | 0.9 kg (6.8%) | 65.2 % | 315 |
| Grain | caramunich | 0.9 kg (6.8%) | 75 % | 160 |
| Sugar | Candi Sugar, Dark | 1.23 kg (9.3%) | 78.3 % | 220 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 125 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 4.5 % |