

## #35 Belgian Quadrupel

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **28**
- SRM **25.2**
- Style **Belgian Dark 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (75.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Special B Malt	0.3 kg (3.2%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.5 kg (5.4%)	75 %	45
Sugar	Candi Sugar, Dark	0.5 kg (5.4%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	350 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Candi Sugar, Dark	500 g	Boil	30 min