

## #5 Quadrupel

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **24**
- SRM **9.9**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (72.6%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (16.8%)	79 %	10
Grain	Biscuit Malt	0.4 kg (4.5%)	79 %	50
Grain	Weyermann - Carafa I	0.05 kg (0.6%)	70 %	690
Sugar	cukier kandyzowany brazowy	0.5 kg (5.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	75 min	7 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
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## Notes

- cukier kandyzowany na 20 minut  
*Jul 2, 2020, 6:22 PM*