

Belgian Quadrupel

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **20.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|------------------|--------------------------------|----------------|--------|------|
| Grain | Castle Malting - Pilsen | 5.5 kg (67.9%) | 81 % | 5 |
| CastleMalting | | | | |
| Grain | Castle Malting - Munich 25 EBC | 0.5 kg (6.2%) | 80 % | 25 |
| Grain | Wheat, Flaked | 0.6 kg (7.4%) | 77 % | 4 |
| Grain | Carafa III | 0.1 kg (1.2%) | 70 % | 1034 |
| Grain | Abbey Castle | 0.2 kg (2.5%) | 80 % | 45 |
| Grain | Special B Castle | 0.5 kg (6.2%) | 70 % | 350 |
| Sugar | Cane (Beet) Sugar | 0.2 kg (2.5%) | 100 % | 0 |
| cukier trzcinowy | | | | |
| Sugar | Candi Sugar, Clear | 0.5 kg (6.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 90 min | 4.5 % |

| | | | | |
|---------------------|-----------------------|------|--------|-------|
| Boil | Styrian Golding | 20 g | 90 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Styrian Golding | 20 g | 30 min | 3.6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--|---|--------|---------|----------|
| Water Agent | Chlorek wapnia [ml] | 6.8 g | Mash | 105 min |
| wartość wyliczona w ml dla 3g | | | | |
| Flavor | Cukier kandyzowany biały (Candi Sugar, Clear) | 500 g | Primary | 8 day(s) |
| Chwilę przed zadaniem drożdży, po napowietrzeniu | | | | |
| Flavor | Cukier trzcinowy (Cane (Beet) Sugar) | 200 g | Boil | 20 min |

Notes

- Profil wody do przewaga chlorków nad siarczkami 2:1.
Dodając 50% destylowanej + 50% krankówka wychodzi profil zbliżony do Orval i Westvleteren
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