

# Belgian Quadrupel

- Gravity **20.7 BLG**
- ABV ---
- 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   |