

# Quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **29**
- SRM **26.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.9%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.2%)	79 %	10
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Weyermann - Carafa I	0.05 kg (0.7%)	70 %	690
Sugar	Candi Sugar, Dark	0.5 kg (7.1%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	75 min	5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier kandyzowany	500 g	Boil	10 min

## Notes

- <http://blog.homebrewing.pl/quadrupelbelgian-dark-strong-ale-receptura/>  
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