

Quadrupel

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **25**
- SRM **14.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.6 kg (78.3%)	81 %	5
Grain	Viking Munich Malt	0.6 kg (7.1%)	78 %	18
Grain	Vienna Malt	0.4 kg (4.7%)	78 %	8
Grain	Abbey Malt Weyermann	0.3 kg (3.6%)	75 %	45
Grain	Jęczmień palony	0.03 kg (0.4%)	55 %	1000
Sugar	Candi Sugar, Amber	0.5 kg (5.9%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	75 min	12 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	East Kent Goldings	10 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Slant	220 ml	Fermentum Mobile
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