

Quadrupel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **16.6**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 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 **30.9 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 **19.1 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (54.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (18.1%)	79 %	10
Grain	Biscuit Malt	1 kg (9%)	79 %	45
Grain	Weyermann - Carafa I	0.3 kg (2.7%)	70 %	690
Grain	Strzegom Monachijski typ II	1 kg (9%)	79 %	22
Sugar	Cukier kandyzowany	0.75 kg (6.8%)	50 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	60 g	60 min	5 %
Boil	Willamette	60 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	45 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	Cukier kandyzowany	750 g	Boil	10 min