

# Quadrupel

- Gravity **22.7 BLG**
- ABV ---
- IBU **38**
- SRM **15.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	7 kg (74.5%)	78 %	6
Grain	Monachijski	1 kg (10.6%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (3.2%)	75 %	25
Grain	Honey Malt	0.7 kg (7.4%)	80 %	15
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.1%)	68 %	400
Grain	Strzegom Karmel 30	0.2 kg (2.1%)	75 %	30
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	30 g	60 min	12 %
Boil	Pacific Jade	20 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Slant	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry	1000 g	Secondary	10 day(s)