

# Quadrupel

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **25**
- SRM **24.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 5.3 kg (55.2%) | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I  | 0.6 kg (6.3%)  | 79 %   | 16  |
| Grain | Strzegom Monachijski typ II | 0.6 kg (6.3%)  | 79 %   | 22  |
| Grain | Abbey Malt Weyermann        | 0.25 kg (2.6%) | 75 %   | 45  |
| Grain | Biscuit Malt                | 0.25 kg (2.6%) | 79 %   | 45  |
| Grain | Acid Malt                   | 0.1 kg (1%)    | 58.7 % | 6   |
| Grain | Strzegom Karmel 300         | 0.4 kg (4.2%)  | 70 %   | 299 |
| Sugar | Candi Sugar, Amber          | 1.3 kg (13.5%) | 78.3 % | 148 |
| Sugar | Brown Sugar, Dark           | 0.5 kg (5.2%)  | 100 %  | 99  |
| Grain | Strzegom Pale Ale           | 0.3 kg (3.1%)  | 79 %   | 6   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)    | 40 g   | 60 min | 4 %        |
| Boil    | Halertauer Tradition | 26 g   | 60 min | 7.1 %      |

|      |            |      |        |       |
|------|------------|------|--------|-------|
| Boil | Centennial | 10 g | 10 min | 9.7 % |
|------|------------|------|--------|-------|

## Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| FM 28 Habit Opata | Ale  | Slant | 100 ml | ---        |

## Notes

- Syrop kandyzowany dodany na 3 dzień fermentacji

500g ciemny bursztyn  
500g ciemny machoń  
*May 4, 2017, 11:58 AM*