

QUADRUPEL

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **30**
- SRM **26**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 2 kg (38.1%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2.5 kg (47.6%) | 80 % | 5 |
| Grain | Cookie | 0.2 kg (3.8%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |
| Sugar | Candi Sugar, Dark | 0.25 kg (4.8%) | 78.3 % | 400 |
| Sugar | Cane (Beet) Sugar | 0.25 kg (4.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 200 ml | Fermentum Mobile |