

# QUADRUPEL

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- 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