

Quadrupel V

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **32**
- SRM **8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (48.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.8 kg (27.3%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 1.557 kg (15.2%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.205 kg (2%) | 81 % | 6 |
| Adjunct | Cukier | 0.7 kg (6.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Marynka | 38 g | 60 min | 10 % |
| Boil | Styrian Golding | 14 g | 60 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |