

Quadrupel XI

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **26**
- SRM **7.8**
- 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

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

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (12.2%)	79 %	22
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (73.1%)	81 %	4
Grain	Weyermann - Caraamber	0.411 kg (5%)	75 %	65
Adjunct	Cukier	0.5 kg (6.1%)	100 %	---
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	60 g	30 min	4.7 %
Aroma (end of boil)	Centennial	40 g	20 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis