

# Quadrupel XI

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **6.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (67.5%)	81 %	4
Grain	Weyermann - Caraamber	0.411 kg (5.5%)	75 %	65
Adjunct	Cukier nierafinowany demerara	0.5 kg (6.7%)	100 %	---
Grain	Płatki owsiane	0.5 kg (6.7%)	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