

# Quadrupel

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- Gravity **26.8 BLG**
- ABV ---
- IBU **27**
- SRM **15.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (41.7%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (16.7%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (4.2%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (4.2%)	75 %	45
Grain	Weyermann - Abbey Malt	1 kg (8.3%)	50 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Perle	30 g	30 min	7 %
Aroma (end of boil)	Perle	30 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Cukier kandyzowany	500 g	Boil	10 min