

# Quadruppel BA 24BLG

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **29**
- SRM **34.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (52.6%)	80 %	4
Grain	Monachijski	1 kg (10.5%)	80 %	16
Grain	Special B Malt	0.5 kg (5.3%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.5 kg (5.3%)	75 %	45
Sugar	Candi Sugar, Dark	1 kg (10.5%)	78.3 %	400
Grain	Caramunich® typ I	0.5 kg (5.3%)	73 %	80
Grain	Pszeniczny	1 kg (10.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	55 g	60 min	5.5 %
Boil	Styrian Golding	50 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Dry	22 g	Mangrove Jack's

2 paczki sucharów

## Notes

- Cukier kandyzowany dodany do gotowania. 0,5 kg na 40 minut, 0,5 kg na 20 minut  
*May 22, 2017, 9:20 AM*