

# Quadruppel Cieszyński

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **39**
- SRM **29.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield  | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Pilsner Malz Best | 6 kg (80%)    | 81 %   | 3   |
| Grain | Special X Best    | 0.5 kg (6.7%) | 75 %   | 350 |
| Sugar | Candi Sugar, Dark | 1 kg (13.3%)  | 78.3 % | 300 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Admiral            | 35 g   | 90 min | 11.7 %     |
| Boil                | East Kent Goldings | 10 g   | 15 min | 5.7 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 5 min  | 5.7 %      |

## Yeasts

| Name                                      | Type | Form   | Amount | Laboratory  |
|---|------|--------|--------|-------------|
| Wyeast - 3787<br>Trappist High<br>Gravity | Ale  | Liquid | 300 ml | Wyeast Labs |