

# Quadruppel Cieszyński

- 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 Trappist High Gravity	Ale	Liquid	300 ml	Wyeast Labs