

## Belgian quadrupel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **23**
- SRM **18.3**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (62.5%)  | 80 %   | 4   |
| Grain | Strzegom Wiedeński         | 2 kg (25%)    | 79 %   | 10  |
| Grain | Special B Malt             | 0.5 kg (6.3%) | 65.2 % | 315 |
| Sugar | Cukier kandyzowany brązowy | 0.5 kg (6.3%) | 78.3 % | 148 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 60 min | 5.5 %      |

### Yeasts

| Name              | Type | Form | Amount | Laboratory      |
|-------------------|------|------|--------|-----------------|
| BELGIAN ABBEY M47 | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Notes

- Cukier kandyzowany brązowy gotować 10 min  
*Jun 25, 2020, 11:14 PM*