

#1 Quadrupel

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **30**
- SRM **21**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **47.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilznieński | 10.5 kg (82.4%) | 80 % | 4 |
| Grain | Special B Castle | 0.75 kg (5.9%) | 70 % | 350 |
| Grain | Abbey Malt Weyermann | 0.75 kg (5.9%) | 75 % | 45 |
| Grain | Strzegom Pszeniczny | 0.75 kg (5.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 250 ml | Wyeast Labs |

Notes

- Połowa warki do zaszczenia Amalgamation po fermentacji głównej.
Feb 1, 2020, 12:02 PM