

## #34 Quadrupel

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- Gravity **28.9 BLG**
- ABV ---
- IBU **37**
- SRM **39.5**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

### Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **34 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (34%)	81 %	4
Grain	Castle Pale Ale	2.5 kg (18.9%)	80 %	8
Grain	Monachijski	1.3 kg (9.8%)	80 %	16
Grain	Pszeniczny	1.3 kg (9.8%)	85 %	4
Grain	Biscuit Malt	0.6 kg (4.5%)	79 %	45
Grain	Special B Malt	0.9 kg (6.8%)	65.2 %	315
Grain	caramunich	0.9 kg (6.8%)	75 %	160
Sugar	Candi Sugar, Dark	1.23 kg (9.3%)	78.3 %	220

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	125 g	60 min	4.5 %
Boil	East Kent Goldings	20 g	15 min	4.5 %