

## #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 %      |