

## 81. Quadrupel

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **50**
- SRM **22**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale malt (lager)	5 kg (81.3%)	80 %	5
Grain	Special B Castle	0.35 kg (5.7%)	70 %	350
Grain	Aroma CastleMalting	0.3 kg (4.9%)	78 %	100
Sugar	Cukier amonowy	0.5 kg (8.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	3000 ml	White Labs

### Notes

- Warzenie 26.02.19r

Start 8:30

Koniec zacierania 11:10

Gotowanie 12:40 - 17/18brix, okolice 16 litrów

Przypał : ilość chmielu 50g centenniala dodana była na 60 minut a przypadkowo w kalkulatorze na 10min.  
Chmiel w 30 minucie odfiltrowałem z grubsza (na oko 70%).

Koniec : 14:50, 24 brix, 10,5l

26.02 - schłodzone do 14, napowietrzone, zadane drożdże

27.02 - 12 stopni -> ~16

28.02 - 16

01.03 - 18

*Feb 26, 2019, 10:58 AM*