

# 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*