

Quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **26**
- SRM **18.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **14 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (67.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Special B Castle	0.15 kg (2.6%)	70 %	350
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45
Sugar	Candi Sugar, Amber	0.5 kg (8.6%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22.5 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	250 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
Water Agent	Suszone drożdże nieaktywne	1 g	Boil	10 min
Water Agent	Roztwór cynku	10 g	Boil	10 min

Notes

- Odląć część brzeczki i zostawić do zamrożenia dla rozpuszczania cukru. Cukier kandyzowany dodać około 3-4 dnia w formie schłodzonego roztworu do pożądanej objętości i ekstraktu.
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