

# Quadrupel dupel

- Gravity **23.8 BLG**
- ABV ---
- IBU **32**
- SRM **15**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (50%)    | 79 %  | 6   |
| Grain | Strzegom Pilzneński         | 1 kg (12.5%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%)  | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.5 kg (6.3%) | 78 %  | 4   |
| Grain | Weyermann - Carared         | 0.5 kg (6.3%) | 75 %  | 45  |
| Grain | Weyermann - Abbey Malt      | 1 kg (12.5%)  | 50 %  | 45  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 20 g   | 60 min | 7 %        |
| Boil                | Perle | 30 g   | 30 min | 7 %        |
| Aroma (end of boil) | Perle | 30 g   | 15 min | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |        |       |                  |
|---------------------------|-----|--------|-------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |
|---------------------------|-----|--------|-------|------------------|

### Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | Cukier kandyzowany | 500 g  | Boil    | 10 min |