

# 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