

# Quadrupel

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **34**
- SRM **33.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński         | 5 kg (56.5%)   | 80 %   | 4    |
| Grain | Strzegom Monachijski typ II | 2.2 kg (24.9%) | 79 %   | 22   |
| Grain | Special W                   | 0.3 kg (3.4%)  | 70 %   | 350  |
| Grain | Castle Cafe                 | 0.25 kg (2.8%) | 75.5 % | 480  |
| Grain | Biscuit Malt                | 0.3 kg (3.4%)  | 79 %   | 45   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.4%)  | 68 %   | 1200 |
| Sugar | Cane (Beet) Sugar           | 0.5 kg (5.6%)  | 100 %  | 0    |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Green Bullet | 30 g   | 60 min | 12.2 %     |
| Boil    | Horizon      | 20 g   | 10 min | 12.3 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                            | Amount | Use for | Time   |
|-------|---------------------------------|--------|---------|--------|
| Other | Cukier<br>kandyzowany<br>ciemny | 500 g  | Boil    | 15 min |