

# Quadrupel

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **18**
- SRM **26.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (76.9%)	81 %	5
Grain	Weyermann - Dark Wheat Malt	0.5 kg (5.5%)	85 %	14
Grain	carabody	0.3 kg (3.3%)	80 %	4
Sugar	Candi Sugar, Clear	0.5 kg (5.5%)	78.3 %	2
Sugar	Candi Sugar, Dark	0.5 kg (5.5%)	78.3 %	542
Grain	Fawcett - Pale Chocolate	0.3 kg (3.3%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	45 g	60 min	3.6 %
Boil	Hallertau Tradition	45 g	15 min	5 %
Boil	Whirflock	0.5 g	15 min	1 %

## Yeasts

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