

## #034 Quadrupel

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **21**
- SRM **24.8**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **42.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **31.2 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9.5 kg (78.8%)	79 %	6
Grain	Strzegom Wiedeński	0.7 kg (5.8%)	79 %	10
Grain	Special B Castle	0.55 kg (4.6%)	70 %	350
Grain	Abbey Malt Weyermann	0.5 kg (4.1%)	75 %	45
Grain	Biscuit Malt	0.2 kg (1.7%)	79 %	50
Grain	Carabelge	0.1 kg (0.8%)	80 %	30
Sugar	cukier kandyzowany	0.5 kg (4.1%)	100 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	35 g	20 min	4.5 %

### Yeasts

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

FM26 Belgijskie Pagórki	Ale	Slant	500 ml	Fermentum Mobile
----------------------------	-----	-------	--------	------------------

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	10 min