

## #052 Quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **33**
- SRM **31.8**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **16 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.7 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.4 kg (73.3%)	79 %	6
Grain	Viking Wheat Malt	0.35 kg (3.5%)	83 %	5
Grain	Special B Castle	0.75 kg (7.4%)	70 %	350
Grain	Biscuit Malt	0.6 kg (5.9%)	79 %	50
Grain	Carabelge	0.25 kg (2.5%)	80 %	30
Sugar	cukier kandyzowany	0.75 kg (7.4%)	100 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.2 %
Boil	Styrian Golding	40 g	30 min	3.5 %
Boil	Styrian Golding	20 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	650 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	10 min
Other	pożywka dla drożdży	3 g	Boil	10 min