

## #90 Quadrupel

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **25**
- SRM **15.5**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **9.7 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **105 min**
- Evaporation rate **20 %/h**
- Boil size **15.3 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **75C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.7 kg (50.5%)	80.5 %	3
Grain	Viking Pale Ale malt	0.9 kg (16.8%)	80 %	5
Sugar	Candi Sugar, Amber	0.5 kg (9.3%)	95 %	70
Sugar	Cane (Beet) Sugar	0.25 kg (4.7%)	100 %	0
Grain	Abbey Malt Weyermann	0.37 kg (6.9%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.7%)	73 %	120
Grain	Strzegom Pszeniczny	0.25 kg (4.7%)	81 %	6
Grain	Aromatic Malt	0.13 kg (2.4%)	78 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	50 min	11 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.21 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	250 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Water Agent	Kreda	1 g	Mash	50 min