

# Belgian Quadrupel 1.0 +słod wędzony bukiem grodziski

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **26**
- SRM **6.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (70.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	5
Sugar	Cukier Biały	0.5 kg (5.9%)	--- %	---
Dodany pod koniec gotowania				
Grain	Grodziski pszeniczny wędzony dębem	1 kg (11.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN ABBEY M47 Mangrove Jack's	Ale	Slant	160 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Tatarak	2 g	Boil	10 min

