

# Kwadrupel

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **45**
- SRM **27.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield  | EBC |
|-------|-------------------------------|---------------|--------|-----|
| Sugar | Candi Sugar, Dark             | 0.5 kg (5.6%) | 78.3 % | 400 |
| Grain | Pilzneński                    | 3 kg (33.3%)  | 81 %   | 4   |
| Grain | Briess - Pale Ale Malt        | 1 kg (11.1%)  | 80 %   | 7   |
| Grain | Monachijski                   | 1 kg (11.1%)  | 80 %   | 16  |
| Grain | Abbey Malt Weyermann          | 1 kg (11.1%)  | 75 %   | 45  |
| Grain | Strzegom Wiedeński            | 1 kg (11.1%)  | 79 %   | 10  |
| Sugar | Candi Sugar, Clear            | 0.5 kg (5.6%) | 78.3 % | 2   |
| Sugar | Muscovado                     | 0.5 kg (5.6%) | 80 %   | 200 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (5.6%) | 82 %   | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | Mandarina Bavaria  | 50 g   | 30 min | 10 %       |

## Yeasts

| <b>Name</b>                 | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------|-------------|-------------|---------------|-------------------|
| Fermentis Safbrew<br>BE-256 | Ale         | Dry         | 11.5 g        | Fermentis         |