

# Quadrupel

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **24.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (6.1%)	75 %	45
Grain	Special B Malt	0.5 kg (6.1%)	65.2 %	315
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Weyermann Caramunich 3	0.5 kg (6.1%)	76 %	150
Sugar	cukier kandyzowany	0.5 kg (6.1%)	100 %	---
Grain	Pilzneński	1 kg (12.1%)	81 %	4