

# Quadrupel

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **26**
- SRM **12**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (77.2%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (14.8%)	79 %	10
Sugar	Brown Sugar, Dark	0.5 kg (7.4%)	100 %	99
Grain	Carafa II	0.04 kg (0.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	28 g	90 min	7 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	12 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	800 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja 20 -> 24  
*Sep 10, 2019, 4:36 PM*