

# Quadrupel

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **34**
- SRM **15.6**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **-8.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (47.1%)	70 %	5
Grain	Viking Pilsner malt	5 kg (29.4%)	70 %	4
Grain	Weyermann - Carapils	1 kg (5.9%)	70 %	4
Grain	Weyermann - Carared	1 kg (5.9%)	75 %	45
Grain	Abbey Malt Weyermann	2 kg (11.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.9 %
Boil	Chinook	20 g	60 min	11.1 %
Boil	Citra	10 g	30 min	13.9 %
Boil	Chinook	10 g	30 min	11.1 %
Boil	Citra	10 g	10 min	13.9 %
Boil	Chinook	10 g	10 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie heavy toast	60 g	Secondary	90 day(s)