

# Quadrupel

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **25**
- SRM **14.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 7 kg (70.4%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński   | 1.5 kg (15.1%) | 79 %   | 10  |
| Grain | Biscuit Malt         | 0.25 kg (2.5%) | 79 %   | 45  |
| Grain | Abbey Malt Weyermann | 0.25 kg (2.5%) | 75 %   | 45  |
| Grain | Special B Malt       | 0.25 kg (2.5%) | 65.2 % | 315 |
| Sugar | Brown Sugar, Dark    | 0.7 kg (7%)    | 100 %  | 99  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Iunga                 | 30 g   | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |        |        |                  |
|---------------------------|-----|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 300 ml | Fermentum Mobile |
|---------------------------|-----|--------|--------|------------------|

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Fining | mech irlandzki             | 10 g   | Boil    | 15 min |
| Other  | cukier kandyzowany brązowy | 700 g  | Boil    | 15 min |