

# Quadrupel

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **22**
- SRM **52.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzeński Viking Malt	4 kg (50.6%)	--- %	---
Grain	Strzegom Wiedeński	1 kg (12.7%)	79 %	10
Grain	Słód Biscuit	0.5 kg (6.3%)	--- %	50
Grain	Abbey Castle	0.5 kg (6.3%)	80 %	45
Liquid Extract	Syrop kandyzowany średni	1.4 kg (17.7%)	96 %	225
Liquid Extract	Syrop kandyzowany ciemny	0.5 kg (6.3%)	96 %	1900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	320 ml	Fermentum Mobile