

# Quadrupel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **25**
- SRM **26**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Słodownia Strzegom - pilzneński | 3.5 kg (34.3%) | 80 %   | 3   |
| Grain | Strzegom Pale Ale               | 3.5 kg (34.3%) | 79 %   | 6   |
| Grain | Słodownia Strzegom - pszeniczny | 1 kg (9.8%)    | 83 %   | 3   |
| Grain | Special B Malt                  | 0.5 kg (4.9%)  | 65.2 % | 425 |
| Grain | Aroma                           | 0.5 kg (4.9%)  | 78 %   | 134 |
| Sugar | Candi Sugar, Amber              | 1.2 kg (11.8%) | 78.3 % | 199 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 12.5 %     |
| Boil    | Saaz (Czech Republic)  | 10 g   | 10 min | 4 %        |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 200 ml | Fermentis  |