

Quadrupel

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **19**
- SRM **24.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (26.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (26.5%) | 80 % | 4 |
| Grain | Munich Malt | 1 kg (13.2%) | 80 % | 18 |
| Grain | Biscuit Malt | 0.8 kg (10.6%) | 79 % | 45 |
| Grain | Special B Castle | 0.7 kg (9.3%) | 70 % | 350 |
| Grain | Płatki pszeniczne | 0.4 kg (5.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.3%) | 85 % | 3 |
| Sugar | cukier | 0.25 kg (3.3%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | helletauer mittelfuh | 40 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 1500 ml | Wyeast Labs |
| Wyeast - Trappist High Gravity | Ale | Liquid | 1500 ml | Wyeast Labs |