

Quadrupel v.1

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **31**
- SRM **21.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (72.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.6%) | 81 % | 6 |
| Grain | Special W Castle | 0.5 kg (5.6%) | 70 % | 300 |
| Sugar | Candi Sugar, Amber | 1 kg (11.1%) | 78.3 % | 148 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 30 min | 3 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 6 g | Boil | 10 min |