

# Quadrupple

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **20**
- SRM **23.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC  |
|-------|---------------------------|-----------------|--------|------|
| Grain | Briess - Pilsen Malt      | 3.25 kg (65.3%) | 80.5 % | 2    |
| Grain | Strzegom Wiedeński        | 0.75 kg (15.1%) | 79 %   | 10   |
| Grain | Strzegom Bursztynowy      | 0.2 kg (4%)     | 70 %   | 49   |
| Grain | Strzegom Czekoladowy 1200 | 0.03 kg (0.6%)  | 68 %   | 1202 |
| Sugar | Candi Sugar, Dark         | 0.25 kg (5%)    | 78.3 % | 542  |
| Sugar | Candi Sugar, Clear        | 0.5 kg (10%)    | 78.3 % | 2    |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Challenger            | 17.5 g | 50 min | 7 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory  |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale  | Slant | 15 ml  | Wyeast Labs |