

quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **19**
- SRM **27.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	4 kg (57.6%)	80 %	5
Grain	Pszeniczny	0.25 kg (3.6%)	85 %	4
Grain	Strzegom Wiedeński	1.25 kg (18%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (4.3%)	75 %	45
Grain	Specjal B	0.3 kg (4.3%)	79 %	200
Grain	Weyermann - Carafa I specjal	0.1 kg (1.4%)	70 %	690
Sugar	Candi Sugar, Dark	0.75 kg (10.8%)	78.3 %	220

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	1 min	4.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
wyeastbelgian abbey	Ale	Slant	60 ml	wyeast