Quadrupel

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **34**
- SRM **33.3**
- 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 **25.1 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **25.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(56.5%)*	80 %	4
Grain	Strzegom Monachijski typ II	2.2 kg *(24.9%)*	79 %	22
Grain	Special W	0.3 kg *(3.4%)*	70 %	350
Grain	Castle Cafe	0.25 kg *(2.8%)*	75.5 %	480
Grain	Biscuit Malt	0.3 kg *(3.4%)*	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(3.4%)*	68 %	1200
Sugar	Cane (Beet) Sugar	0.5 kg *(5.6%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	12.2 %
Boil	Horizon	20 g	10 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Other	Cukier kandyzowany ciemny	500 g	Boil	15 min