

# Quadrupel

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **17**
- SRM **23.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński          | 6.5 kg (66%)   | 81 %   | 4   |
| Grain | Strzegom Wiedeński  | 1.5 kg (15.2%) | 79 %   | 10  |
| Grain | Special B Malt      | 0.25 kg (2.5%) | 65.2 % | 315 |
| Grain | Biscuit Malt        | 0.3 kg (3%)    | 79 %   | 45  |
| Grain | Strzegom Karmel 150 | 0.2 kg (2%)    | 75 %   | 150 |
| Sugar | Cukier kandyzowany  | 1.1 kg (11.2%) | 100 %  | 200 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 40 g   | 50 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 40 g   | 10 min | 5.1 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory  |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale  | Liquid | 125 ml | Wyeast Labs |