

Belgian Dark Strong Ale (Quadrupel)

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **26**
- SRM **24.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (64.3%)	81 %	4
Grain	Weyermann - Vienna Malt	0.8 kg (11.4%)	81 %	8
Grain	Abbey Castle	0.5 kg (7.1%)	80 %	45
Grain	Special B Castle	0.4 kg (5.7%)	70 %	350
Grain	Caramunich® typ I	0.3 kg (4.3%)	73 %	80
Sugar	Cukier kandyzowany ciemny	0.5 kg (7.1%)	50 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	100 min	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Monastery Ale Yeast	Ale	Liquid	220 ml	White Labs