

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 |