

# Quadrupel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **32**
- SRM **26.5**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (83.3%)	81 %	4
Sugar	Candi Sugar, Amber	0.9 kg (10.7%)	78.3 %	200
Grain	Special B Malt	0.4 kg (4.8%)	65.2 %	315
Grain	Extra black	0.1 kg (1.2%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	Marynka	15 g	20 min	9.1 %
Boil	Styrian Golding	30 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaSO4	5 g	Mash	60 min