

# Quadruple

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **20**
- SRM **23.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.25 kg (65.3%)	80.5 %	2
Grain	Strzegom Wiedeński	0.75 kg (15.1%)	79 %	10
Grain	Strzegom Bursztynowy	0.2 kg (4%)	70 %	49
Grain	Strzegom Czekoladowy 1200	0.03 kg (0.6%)	68 %	1202
Sugar	Candi Sugar, Dark	0.25 kg (5%)	78.3 %	542
Sugar	Candi Sugar, Clear	0.5 kg (10%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	17.5 g	50 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Slant	15 ml	Wyeast Labs