

# Quadrupel

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **19**
- SRM **24.3**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (26.5%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2 kg (26.5%)   | 80 %  | 4   |
| Grain | Munich Malt          | 1 kg (13.2%)   | 80 %  | 18  |
| Grain | Biscuit Malt         | 0.8 kg (10.6%) | 79 %  | 45  |
| Grain | Special B Castle     | 0.7 kg (9.3%)  | 70 %  | 350 |
| Grain | Płatki pszeniczne    | 0.4 kg (5.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (5.3%)  | 85 %  | 3   |
| Sugar | cukier               | 0.25 kg (3.3%) | 90 %  | 0   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | helletauer mittelfuh | 40 g   | 60 min | 5 %        |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory  |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Abbey         | Ale  | Liquid | 1500 ml | Wyeast Labs |
| Wyeast - Trappist High Gravity | Ale  | Liquid | 1500 ml | Wyeast Labs |