

Quadrupel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **24**
- SRM **18.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (70%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.25 kg (5%) | 79 % | 45 |
| Sugar | Candi Sugar, Dark | 0.25 kg (5%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.3 % |
| Boil | Tettnanger | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 100 ml | Wyeast Labs |