

Quadrupel

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **25.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|--------|-----|
| Grain | Mep@Ale | 3.2 kg (80%) | 80 % | 7 |
| Grain | Special B Castle | 0.4 kg (10%) | 70 % | 350 |
| Sugar | Candi Sugar, Amber | 0.2 kg (5%) | 78.3 % | 148 |
| Sugar | Candi Sugar, Clear | 0.2 kg (5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

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