

# #1 Quadrupel

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **30**
- SRM **21**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **47.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **35.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	10.5 kg (82.4%)	80 %	4
Grain	Special B Castle	0.75 kg (5.9%)	70 %	350
Grain	Abbey Malt Weyermann	0.75 kg (5.9%)	75 %	45
Grain	Strzegom Pszeniczny	0.75 kg (5.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	250 ml	Wyeast Labs

## Notes

- Połowa warki do zaszczenia Amalgamation po fermentacji głównej.  
*Feb 1, 2020, 12:02 PM*