

# 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