

Quadrupel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **32**
- SRM **26.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|------|
| Grain | Pilzneński | 7 kg (83.3%) | 81 % | 4 |
| Sugar | Candi Sugar, Amber | 0.9 kg (10.7%) | 78.3 % | 200 |
| Grain | Special B Malt | 0.4 kg (4.8%) | 65.2 % | 315 |
| Grain | Extra black | 0.1 kg (1.2%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10 % |
| Boil | Marynka | 15 g | 20 min | 9.1 % |
| Boil | Styrian Golding | 30 g | 20 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Slant | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|-------|------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | CaSO ₄ | 5 g | Mash | 60 min |