

# Quadrupel v.1

---

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **31**
- SRM **21.6**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (72.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (5.6%)	81 %	6
Grain	Special W Castle	0.5 kg (5.6%)	70 %	300
Sugar	Candi Sugar, Amber	1 kg (11.1%)	78.3 %	148
Grain	Abbey Malt Weyermann	0.5 kg (5.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.1 %
Boil	Saaz (Czech Republic)	15 g	30 min	3 %
Boil	Saaz (Czech Republic)	15 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	6 g	Boil	10 min