

quadrupel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **19**
- SRM **27.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|--------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 4 kg (57.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.25 kg (3.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1.25 kg (18%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.3%) | 75 % | 45 |
| Grain | Specjal B | 0.3 kg (4.3%) | 79 % | 200 |
| Grain | Weyermann - Carafa I specjal | 0.1 kg (1.4%) | 70 % | 690 |
| Sugar | Candi Sugar, Dark | 0.75 kg (10.8%) | 78.3 % | 220 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 1 min | 4.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------------|-------------|---------------|-------------------|
| wyeastbelgian abbey | Ale | Slant | 60 ml | wyeast |