

# Quadrupel

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **17**
- SRM **23.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (66%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (15.2%)	79 %	10
Grain	Special B Malt	0.25 kg (2.5%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (3%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150
Sugar	Cukier kandyzowany	1.1 kg (11.2%)	100 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	50 min	5.1 %
Aroma (end of boil)	East Kent Goldings	40 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast Labs