Quadrupel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **24**
- SRM **18.3**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(70%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(20%)*	79 %	16
Grain	Biscuit Malt	0.25 kg *(5%)*	79 %	45
Sugar	Candi Sugar, Dark	0.25 kg *(5%)*	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.3 %
Boil	Tettnanger	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	100 ml	Wyeast Labs