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