

# Quadrupel-Dagome 1.1

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **39**
- SRM **29.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (53.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (4.9%)	85 %	4
Grain	Pale Ale	1.5 kg (14.6%)	80 %	7
Grain	Special B Malt	0.3 kg (2.9%)	65.2 %	315
Grain	Caraaroma	0.4 kg (3.9%)	78 %	400
Grain	Weyermann Caramunich 3	0.6 kg (5.8%)	76 %	150
Sugar	Candi Sugar, Amber	1.5 kg (14.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %
Boil	Magnum	26 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe amer. (mocno opiekane)	50 g	Secondary	14 day(s)
pół warki				