

Brukselskie dylematy

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **25**
- SRM **5.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (84.7%)	80 %	4
Grain	Biscuit Malt	0.4 kg (3.4%)	79 %	45
Grain	Bestmalz Carmel Pils	0.4 kg (3.4%)	75 %	5
Sugar	cukier kandyzowany	1 kg (8.5%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	11 ml	Fermentum Mobile