

# ChceTo Quad

- Gravity **31.8 BLG**
- ABV ---
- IBU **19**
- SRM **32.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	22
Grain	Strzegom Karmel 600	0.25 kg (3.8%)	68 %	601
Sugar	Cukier trzcinowy	0.5 kg (7.7%)	--- %	---
Sugar	Cukier biały	0.25 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Aroma (end of boil)	Styrian Golding	20 g	20 min	3.6 %
Aroma (end of boil)	Styrian Golding	20 g	2 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11 g	Fermentis