

Szczur w Belgii

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.1%)	79 %	22
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Abbey Malt Weyermann	0.5 kg (7.1%)	75 %	45
Sugar	cukier kandyzowany	0.5 kg (7.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	50 g	55 min	4.3 %
Boil	Callista	50 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	cukier jasny kandyzowany	0.5 g	Primary	30 day(s)

Notes

- Cukier kandyzowany rozpuścić w wodzie i dolać po wystartowaniu fermentacji.
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