

## Trip to usa

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **50**
- SRM **5.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (88.6%)	81 %	4
Grain	Abbey Castle	0.25 kg (3.2%)	80 %	45
Grain	Wheat, Torrified	0.25 kg (3.2%)	79 %	4
Sugar	Cukier	0.4 kg (5.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Centennial	25 g	5 min	10.5 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Centennial	25 g	20 min	10.5 %
Dry Hop	Simcoe	35 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM21 Odkrycie sezonu	Ale	Slant	250 ml	Fermentum Mobile