

Trip to usa

- 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

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 250 ml | Fermentum Mobile |