

# Trypcio

- Gravity **18.9 BLG**
- ABV ---
- IBU **41**
- SRM **7.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **58 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **63.9C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (69.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	16
Grain	Strzegom Karmel 30	0.35 kg (5.1%)	75 %	30
Sugar	Candi Sugar, Clear	0.75 kg (10.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	30 min	5.9 %
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	0.35 ml	Fermentum Mobile