

# Tęgi Mnich

- Gravity **20 BLG**
- ABV ---
- IBU **51**
- SRM **29.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier kandyzowany	0.5 kg (12.5%)	100 %	180
Grain	Briess - Pale Ale Malt	0.5 kg (12.5%)	80 %	7
Grain	Monachijski	2.5 kg (62.5%)	80 %	16
Grain	caramunich	0.5 kg (12.5%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	aramis	30 g	60 min	5.9 %
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
abbey	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Other	cukier kandyzowany	150 g	Primary	4 day(s)
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