

# Amerykanin z tryplem

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **24**
- SRM **9.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield  | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain   | Strzegom Pilzneński        | 4.5 kg (69.2%) | 80 %   | 4   |
| Grain   | Strzegom Monachijski typ I | 0.7 kg (10.8%) | 79 %   | 16  |
| Grain   | Abbey Castle               | 0.3 kg (4.6%)  | 80 %   | 45  |
| Adjunct | Candi Sugar, Dark          | 1 kg (15.4%)   | 78.3 % | 25  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Citra   | 25 g   | 10 min | 12 %       |
| Boil      | Chinook | 25 g   | 10 min | 13 %       |
| Whirlpool | Citra   | 30 g   | 1 min  | 12 %       |
| Whirlpool | Chinook | 30 g   | 1 min  | 13 %       |