

# Mózgo Łamacz

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **36**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (52.1%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (31.3%)   | 80 %  | 5   |
| Sugar | Cukier trzcinowy     | 1.6 kg (16.7%) | --- % | --- |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 30 g   | 60 min | 3.6 %      |
| Boil                | Styrian Wolf    | 30 g   | 60 min | 14.5 %     |
| Aroma (end of boil) | Styrian Golding | 30 g   | 0 min  | 3.6 %      |
| Aroma (end of boil) | Styrian Wolf    | 30 g   | 0 min  | 14.5 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- Cukier dodany po 4 dniach od zadania drożdzy rozpuszczony w 2l wody  
Oct 10, 2020, 3:41 PM