

Trip to usa #2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **49**
- SRM **5.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (88.2%)	81 %	4
Grain	Abbey Castle	0.15 kg (2.9%)	80 %	45
Grain	Wheat, Torrified	0.15 kg (2.9%)	79 %	4
Sugar	Cukier	0.3 kg (5.9%)	81 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile
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