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 %