

## PBT

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **40**
- SRM **5.7**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński klepiskowy bruntal | 5 kg (86.2%)  | 81 %  | 4   |
| Grain | Biscuit Malt                  | 0.3 kg (5.2%) | 79 %  | 45  |
| Sugar | cukier kandyzowany            | 0.5 kg (8.6%) | 100 % | 1   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | lunga | 10 g   | 60 min   | 11 %       |
| Boil      | zula  | 30 g   | 20 min   | 7.3 %      |
| Boil      | zula  | 30 g   | 15 min   | 7.3 %      |
| Whirlpool | zula  | 40 g   | 5 min    | 7.3 %      |
| Dry Hop   | zula  | 100 g  | 2 day(s) | 7.3 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 200 ml | Fermentum Mobile |