

## Belgia i mamy dogrywkę!

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **11**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	5.75 kg (75.7%)	80 %	4
Grain	Viking Malt Pszczeniczny	1 kg (13.2%)	82 %	5
Grain	Cukier biały	0.5 kg (6.6%)	95 %	1
Grain	Viking Malt Karmelowy 300	0.2 kg (2.6%)	73 %	300
Grain	Viking Malt Caramel Aromatic	0.15 kg (2%)	75 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga 2017	45 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Slant	400 ml	FM