

# Hoppy Belg x3 citra dry hop

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **43**
- SRM **8.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (20%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (4%)	75 %	45
Grain	Carabelge	0.3 kg (4%)	80 %	30
Sugar	Sugar, Table (Sucrose)	0.9 kg (12%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	50 min	9.5 %
Boil	Mosaic	15 g	50 min	10 %
Boil	Mosaic	35 g	12 min	10 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Sugar	1000 g	Primary	5 day(s)