

# Skala Kardaszowa

---

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **31**
- SRM **6.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 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 **64 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **79C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	4 kg (75.5%)	80 %	5
Grain	Monachijski typ I Strzegom	0.5 kg (9.4%)	79 %	16
Grain	Cara Blonde Castlemalting	0.3 kg (5.7%)	78 %	20
Sugar	Sacharoza	0.5 kg (9.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Whirlpool	Lomik	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	300 ml	Fermentum Mobile