

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 |