

# Śmierć

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **4.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (84.5%)	81 %	4
Grain	Weyermann - Carapils	1 kg (14.1%)	78 %	4
Grain	Płatki pszeniczne	0.1 kg (1.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile