

Mózgo Łamacz

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **36**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (52.1%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (31.3%)	80 %	5
Sugar	Cukier trzcinowy	1.6 kg (16.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Styrian Wolf	30 g	60 min	14.5 %
Aroma (end of boil)	Styrian Golding	30 g	0 min	3.6 %
Aroma (end of boil)	Styrian Wolf	30 g	0 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis

Notes

- Cukier dodany po 4 dniach od zadania drożdzy rozpuszczony w 2l wody
Oct 10, 2020, 3:41 PM

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