

Belgia i mamy dogrywkę!

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **11**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 5.75 kg (75.7%) | 80 % | 4 |
| Grain | Viking Malt Pszczeniczny | 1 kg (13.2%) | 82 % | 5 |
| Grain | Cukier biały | 0.5 kg (6.6%) | 95 % | 1 |
| Grain | Viking Malt Karmelowy 300 | 0.2 kg (2.6%) | 73 % | 300 |
| Grain | Viking Malt Caramel Aromatic | 0.15 kg (2%) | 75 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Junga 2017 | 45 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty Trapistów | Ale | Slant | 400 ml | FM |