

## Trip to usa

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **50**
- SRM **5.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński       | 7 kg (88.6%)   | 81 %  | 4   |
| Grain | Abbey Castle     | 0.25 kg (3.2%) | 80 %  | 45  |
| Grain | Wheat, Torrified | 0.25 kg (3.2%) | 79 %  | 4   |
| Sugar | Cukier           | 0.4 kg (5.1%)  | --- % | --- |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil      | Amarillo               | 20 g   | 5 min    | 9.5 %      |
| Boil      | Simcoe                 | 25 g   | 5 min    | 13.2 %     |
| Boil      | Centennial             | 25 g   | 5 min    | 10.5 %     |
| Whirlpool | Amarillo               | 30 g   | 20 min   | 9.5 %      |
| Whirlpool | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Whirlpool | Centennial             | 25 g   | 20 min   | 10.5 %     |
| Dry Hop   | Simcoe                 | 35 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Mosaic                 | 50 g   | 5 day(s) | 10 %       |

### Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| FM21 Odkrycie sezonu | Ale         | Slant       | 250 ml        | Fermentum Mobile  |