

Co z ta Unią?

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **23**
- SRM **5.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (78.1%)	80 %	4
Grain	Biscuit Malt	0.4 kg (3.1%)	79 %	45
Grain	Bestmalz Carmel Pils	0.4 kg (3.1%)	75 %	5
Sugar	cukier kandyzowany	1 kg (7.8%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (7.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	11 ml	Fermentum Mobile