

# Tridactylus

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **5.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 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 **13.5 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 **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	4.13 kg (80.9%)	80 %	3.8
Grain	Słód Biscuit	0.22 kg (4.4%)	77 %	50
Grain	Słód Carapils	0.15 kg (2.9%)	--- %	4
Sugar	Cukier jasny kandyzowany	0.6 kg (11.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	18.75 g	45 min	15.8 %
Boil	Styrian Golding	22.5 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	375 ml	Fermentum Mobile