

## PBT

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **40**
- SRM **5.7**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński klepiskowy bruntal	5 kg (86.2%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.2%)	79 %	45
Sugar	cukier kandyzowany	0.5 kg (8.6%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	zula	30 g	20 min	7.3 %
Boil	zula	30 g	15 min	7.3 %
Whirlpool	zula	40 g	5 min	7.3 %
Dry Hop	zula	100 g	2 day(s)	7.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile