

#051 Tripel

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **5.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.4 kg (79.1%) | 82 % | 4 |
| Grain | Biscuit Malt | 0.4 kg (4.3%) | 79 % | 45 |
| Grain | Viking Wheat Malt | 0.3 kg (3.2%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (2.7%) | 78 % | 4 |
| Sugar | cukier stołowy | 1 kg (10.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 50 g | 60 min | 5.1 % |
| Boil | Magnum | 10 g | 60 min | 10.4 % |
| Boil | Styrian Golding | 30 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |