

17# Tripel

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **11 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.7 kg (91.7%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.39 kg (5.3%) | 75 % | 45 |
| Grain | Chit Malt | 0.22 kg (3%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------|--------|--------|------------|
| First Wort | Herkules | 20 g | 60 min | 17 % |
| Boil | Strisselspalt | 30 g | 15 min | 4 % |
| Boil | Strisselspalt | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M31 | Ale | Dry | 20 g | Mangrove Jack's |

Notes

- dodać 1,6kg cukru w trakcie fermentacji
Sep 22, 2020, 1:38 PM