

## #4 Belgian Triple

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **7**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.2 kg (80%)	80 %	4
Grain	Abbey Malt Weyermann	0.8 kg (8.9%)	75 %	45
Sugar	Candi Sugar, Clear	1 kg (11.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	Styrian Golding	30 g	60 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 21	Ale	Slant	2000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	50 min