

## #55? Belgian tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **19**
- SRM **7.9**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **16.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	4 kg (81.6%)	78 %	7
Grain	Pszeniczny	0.2 kg (4.1%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.1%)	79 %	16
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45
Sugar	cukier	0.2 kg (4.1%)	80 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Sybilla	15 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	284.09 ml	Fermentum Mobile