

# belg

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **90**
- SRM **11.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (14.1%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (70.4%)	79 %	16
Grain	Carabelge	0.2 kg (5.6%)	80 %	30
Grain	Caramunich® typ I	0.2 kg (5.6%)	73 %	80
Sugar	cukier kandyzowany	0.15 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wilamette	30 g	60 min	4.5 %
Boil	Sterling	30 g	55 min	7.8 %
Boil	sterling	30 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis