

belgian tripel #2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **4.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsneński zero	3.6 kg (87.8%)	82 %	4
Sugar	Candi Sugar, Clear	0.4 kg (9.8%)	78.3 %	2
Grain	zakwaszający	0.1 kg (2.4%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	17 g	60 min	11.2 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	100 ml	Wyeast Labs