

# Belgian Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **30**
- SRM **5.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (78.9%)	80 %	4
Grain	Biscuit Malt	0.35 kg (4.6%)	79 %	45
Grain	Weyermann - Carapils	0.25 kg (3.3%)	78 %	4
Sugar	Candi Sugar, Clear	1 kg (13.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	50 g	55 min	5.2 %
Boil	Styrian Golding	50 g	20 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	15 min
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