

# Belgian Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **19**
- SRM **5.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.8 kg (81.7%)	80 %	4
Grain	Biscuit Malt	0.3 kg (4.2%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Sugar	Cukier kandyzowany jasny	0.8 kg (11.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	55 min	5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	500 ml	Fermentum Mobile