

# Belgian Tripel

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **28**
- SRM **6.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (78.9%)	82 %	4
Grain	Simpsons - Aromatic Malt	0.4 kg (5.3%)	82.5 %	49
Sugar	Cukier	1.2 kg (15.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	90 min	15.7 %
Aroma (end of boil)	Hallertau Tradition	35 g	0 min	5.2 %