

Belgijski Tripel #2 - Browar na Wyżynie

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **38**
- SRM **4.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński 2RS Castle Malting	5 kg (75.8%)	81 %	4
Grain	monachijski typ I Viking Malt	0.3 kg (4.5%)	78 %	16
Grain	pszeniczny Castle Malting	0.3 kg (4.5%)	83 %	5
Sugar	cukier	1 kg (15.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (Polishhops) - granulat	30 g	100 min	10 %
Boil	Sybilla (Polishhops) - granulat	20 g	15 min	4.6 %
Aroma (end of boil)	Sybilla (Polishhops) - granulat	40 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów (3 pokolenie)	Ale	Slant	500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	70 min
Water Agent	chlorek wapnia	4 g	Mash	70 min
Water Agent	kwas fosforowy 75% (zacier)	5 g	Mash	70 min
Water Agent	kwas fosforowy 75% (wysładzanie)	2 g	Mash	70 min
Fining	mech irlandzki	2 g	Boil	15 min
Other	cukier	1000 g	Boil	5 min
Other	siarczan cynku	2 g	Boil	0 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=KCXXTRC>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 63.2 0.0 131.0 79.3 96.7 0.050
 Mash pH *: 5.28
 SO42-/Cl- ratio: 1.2 Balanced
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