

Hoppy tripel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **3.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **75C**
- Keep mash **0 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|----------------|---------|-----|
| Grain | Pilsner | 4 kg (63%) | 80.43 % | 3 |
| Grain | Pale 2-Row | 1.4 kg (22%) | 80.43 % | 3 |
| Adjunct | Flaked Wheat | 0.45 kg (7.1%) | 73.91 % | 4 |
| Grain | Sucre de table | 0.5 kg (7.9%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|---------|----------|------------|
| Boil | Galaxy | 14.17 g | 60 min | 17.8 % |
| Boil | Citra | 14.17 g | 15 min | 13 % |
| Boil | Galaxy | 14.17 g | 15 min | 17.8 % |
| Boil | Citra | 14.17 g | 1 min | 13 % |
| Boil | Galaxy | 28.35 g | 1 min | 17.8 % |
| Dry Hop | Citra | 28.35 g | 3 day(s) | 13 % |
| Dry Hop | Galaxy | 28.35 g | 3 day(s) | 17.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|--------|--------|
| Belgian Ardennes 3522 | Ale | Liquid | 100 ml | Wyeast |
|--------------------------|-----|--------|--------|--------|