

# Potrójna belgijka

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **32**
- SRM **6.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (26.3%)	79 %	16
Sugar	Candi Sugar, Clear	0.65 kg (17.1%)	100 %	2
Grain	Abbey Malt Weyermann	0.15 kg (3.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Hallertau Blanc	15 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- Cukier kandyzowany dodany w 5 dniu burzliwej  
*Apr 15, 2018, 11:26 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.