

Tripel#1

- Gravity **19.1 BLG**
- ABV ---
- IBU **29**
- SRM **5.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pilsneński	5 kg (73.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (10.3%)	79 %	14
Grain	Weyermann - Carapils	0.1 kg (1.5%)	78 %	4
Sugar	Corn Sugar (Dextrose)	1 kg (14.7%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	10 g	1 min	6 %
Boil	Styrian Golding	10 g	1 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
be-256	Ale	Slant	200 ml	fermentis