

Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **33**
- SRM **6.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Sugar	WES ekstrakt słodowy jasny	0.7 kg (11.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Nelson Sauvign	20 g	5 min	11 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	125 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Suszone Skórki pomarańczy	20 g	Secondary	15 day(s)
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