

# Tripel

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **31**
- SRM **5.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (87.2%)	81 %	4
Grain	Acid Malt	0.1 kg (1.2%)	58.7 %	6
Grain	Monachijski	0.5 kg (5.8%)	80 %	16
Sugar	cukier trzcinowy	0.5 kg (5.8%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	Marynka	10 g	15 min	10 %
Boil	Hallertau	15 g	10 min	4.5 %
Boil	Hallertau	15 g	5 min	4.5 %
Boil	Marynka	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis