

# Tripel

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **21**
- SRM **5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (83.3%)	82 %	4
Grain	Caramel Pale Viking	1 kg (8.3%)	77 %	8
Sugar	Cukier	1 kg (8.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Mandarina Bavaria	25 g	30 min	10 %
Aroma (end of boil)	Mandarina Bavaria	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbaye Belgian	Ale	Dry	11 g	---