

# TRIPEL

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- Gravity **19.6 BLG**
- ABV ---
- IBU **35**
- SRM **5.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (88.2%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (3.5%)	80 %	6
Grain	Monachijski	0.2 kg (2.4%)	80 %	16
Sugar	Cukier	0.5 kg (5.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Tettnang	30 g	35 min	4 %
Whirlpool	Tettnang	30 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile