

# Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **18**
- SRM **4.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Malteurop Pilzneński       | 6 kg (80%)    | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 %  | 16  |
| Sugar | Cane (Beet) Sugar          | 1 kg (13.3%)  | 100 % | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 58 g   | 60 min | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 16 g   | 16 min | 2.8 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 50 ml  | White Labs |

## Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g    | Boil    | 7 min |

|        |        |        |      |        |
|--------|--------|--------|------|--------|
| Flavor | cukier | 1000 g | Boil | 11 min |
|--------|--------|--------|------|--------|

## Notes

- [https://wiki.piwo.org/Belgian\\_Tripel\\_\(Abbey\\_Tripel\\_II\)\\_,\\_Czes%C5%82aw\\_Dzie%C5%82ak\\_\(Dagome\)](https://wiki.piwo.org/Belgian_Tripel_(Abbey_Tripel_II)_,_Czes%C5%82aw_Dzie%C5%82ak_(Dagome))  
*Feb 28, 2021, 12:58 PM*