

## tripel 88#

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **18**
- SRM **6**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (95.4%)	81 %	4
Grain	cookie	0.125 kg (3%)	81 %	40
Grain	Weyermann pszeniczny jasny	0.07 kg (1.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	250 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	15 min