

# Tripelek

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (79.6%)	80 %	4
Grain	Biscuit Malt	0.25 kg (4.6%)	79 %	45
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4
Sugar	Candi Sugar, Clear	0.6 kg (11.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	55 min	4.5 %
Boil	Hallertau	20 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangroove Jack M31 Belgian Triple	Ale	Dry	10 g	Mangroove Jack

## Notes

- Cukier dodajemy podczas fermentacji burzliwej. W jej najlepszym stadium. Drożdże do fermentacji będą rozmnożone w starterze przygotowanym z rozcieńczonej brzeczki przedniej.  
*Aug 23, 2019, 9:36 AM*