

# Tripell

---

- Gravity **19.8 BLG**
- ABV ---
- IBU **39**
- SRM **5.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.6%)	--- %	4
Sugar	Candi Sugar, Clear	1 kg (14.9%)	100 %	2
Grain	Strzegom pszeniczny	0.7 kg (10.4%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Sticklebract	15 g	10 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %