

# Trypel

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **22**
- SRM **16**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- 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 | Pilzneński         | 5 kg (61.7%)  | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 1 kg (12.3%)  | 79 %   | 10  |
| Grain | Biscuit Malt       | 0.3 kg (3.7%) | 79 %   | 45  |
| Grain | Special B Malt     | 0.3 kg (3.7%) | 65.2 % | 315 |
| Grain | Pszeniczny         | 0.5 kg (6.2%) | 85 %   | 4   |
| Sugar | Candi Sugar, Amber | 0.5 kg (6.2%) | 78.3 % | 148 |
| Sugar | Brown Sugar, Light | 0.5 kg (6.2%) | 100 %  | 16  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 20 g   | 60 min | 3.6 %      |
| Boil    | Hallertau       | 25 g   | 60 min | 4.5 %      |
| Boil    | Styrian Golding | 15 g   | 25 min | 3.6 %      |
| Boil    | Hallertau       | 15 g   | 25 min | 4.5 %      |
| Boil    | Styrian Golding | 15 g   | 5 min  | 3.6 %      |
| Boil    | Hallertau       | 10 g   | 5 min  | 4.5 %      |