

# Trypel

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **17**
- SRM **21.9**
- 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 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Caramunich	1 kg (14.3%)	--- %	110
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	400
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	30 min	4.8 %
Boil	Marynka	7 g	60 min	10 %