

trypel

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **21**
- SRM **7.2**
- 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 **79 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (74.3%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.7 kg (9.5%) | 79 % | 50 |
| Grain | Weyermann - Carapils | 0.5 kg (6.8%) | 78 % | 4 |
| Sugar | cukier | 0.7 kg (9.5%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | tradition | 35 g | 60 min | 6 % |
| Aroma (end of boil) | halertauer mittelfruh | 25 g | 15 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 900 ml | Fermentum Mobile |