

# 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 |