

## Tripel (D.Chrapek)

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **5.4**
- 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 **18 liter(s)**
- Total mash volume **24 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 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 5.5 kg (80.9%) | 81 %   | 4   |
| Grain | Biscuit Malt         | 0.3 kg (4.4%)  | 79 %   | 45  |
| Grain | Weyermann - Carapils | 0.2 kg (2.9%)  | 78 %   | 4   |
| Sugar | Candi Sugar, Clear   | 0.8 kg (11.8%) | 78.3 % | 2   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Tradition          | 35 g   | 55 min | 6 %        |
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.1 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 40 ml  | Fermentum Mobile |

### Notes

- Mocno napowietrzyć  
*Apr 7, 2020, 11:07 AM*