

# Birna Tripel

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **30**
- SRM **5.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (87.5%) | 81 %  | 4   |
| Sugar | Candi Sugar, Clear | 0.4 kg (10%)   | 100 % | 2   |
| Grain | Abbey Castle       | 0.1 kg (2.5%)  | 80 %  | 45  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 13 %       |