

Hoppy Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **41**
- SRM **5.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	7 kg (90.3%)	80 %	5
Sugar	Candi Sugar, Clear	0.75 kg (9.7%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11.5 %
Whirlpool	Amora Preta	100 g	20 min	9.4 %
Dry Hop	Amora Preta	100 g	3 day(s)	9.4 %
Dry Hop	Vermehlo	50 g	3 day(s)	10 %
Dry Hop	ZU12	200 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Slant	250 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	Whirlfloc-T	2.5 g	Boil	10 min