Belgian Tripel

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **29**
- SRM **5.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg *(75%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(12.5%)*	79 %	16
Sugar	Cukier	1 kg *(12.5%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	30 g	65 min	11 %
Boil	Fuggles UK	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Cukier	1000 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.