

#16 Tripel

- Gravity **18.9 BLG**
- ABV ---
- IBU **29**
- SRM **5.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.55 kg (87.4%)	81 %	4
Grain	Karamel jasny Steinbach	0.3 kg (4.7%)	79 %	25
Sugar	cukier kandyzowany biały belgijski	0.5 kg (7.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Lublin (Lubelski)	15 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile-gęstwa