

## Belgian Tripel

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **4.6**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (87.5%) | 80 %  | 4   |
| Sugar | cukier              | 1 kg (12.5%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 8.8 %      |
| Boil    | Simcoe  | 15 g   | 15 min | 13.2 %     |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 150 ml | Fermentum Mobile |

### Extras

| Type        | Name         | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | Kwas Mlekowy | 5 g    | Mash    | ---  |