

belgian tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **25**
- SRM **5.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **67 C**, Time **0 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **0 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (62.5%)	81 %	4
Grain	Monachijski	0.5 kg (6.3%)	80 %	16
Grain	Pszenica niesłodowana	1 kg (12.5%)	75 %	3
Grain	Biscuit Malt	0.3 kg (3.8%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.5%)	78 %	4
Sugar	cukier trzcinowy	1 kg (12.5%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	East Kent Goldings	20 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów	Ale	Slant	400 ml	Fermentum Mobile
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