

# Belgian Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **4.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (84.6%)	81 %	5
Grain	Viking Carabody	0.5 kg (7.7%)	80 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	55 min	5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Notes

- 140-150g na 20l  
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