

Belgijski triple z citrą

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **6.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (93.8%)	78 %	6
Sugar	Candi Sugar, Clear	0.4 kg (6.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Citra	50 g	3 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile 26	Ale	Slant	200 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min