

## #49 Tripel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **14.8 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (70.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (8.5%)	79 %	16
Grain	Cara Blonde - Castle Malting	0.25 kg (5.3%)	78 %	20
Grain	Abbey Malt Weyermann	0.25 kg (5.3%)	75 %	45
Sugar	Candi Sugar, Clear	0.5 kg (10.6%)	78.3 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	12 g	60 min	11 %
Aroma (end of boil)	lunga PL	14 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min