

# Belgian Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **5.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (77.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.15 kg (3.9%)	79 %	13
Grain	Strzegom Monachijski typ II	0.15 kg (3.9%)	79 %	22
Grain	Strzegom Karmel 30	0.1 kg (2.6%)	75 %	30
Sugar	Candi Sugar, Clear	0.25 kg (6.5%)	85 %	2
Sugar	Cane (Beet) Sugar	0.2 kg (5.2%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6.5 %
Boil	lunga	10 g	40 min	9.5 %
Boil	Marynka	10 g	25 min	7.8 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	45 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min

## Notes

- fermentacja na poczatku 19-20 pozniej 22st.  
*Feb 11, 2018, 12:50 PM*