

# Belgian Tripel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **5.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (62.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Carahell	0.15 kg (2.1%)	77 %	26
Grain	caragold	0.1 kg (1.4%)	77 %	120
Grain	Biscuit Malt	0.1 kg (1.4%)	79 %	45
Sugar	cukier	1.1 kg (15.4%)	100 %	---
Sugar	miód	0.2 kg (2.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	22 g	10 min	4 %
Boil	Sybilla	26 g	50 min	7 %
Boil	Sybilla	14 g	5 min	3.5 %
Boil	Lublin (Lubelski)	10 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	1000 g	Primary	---

## Notes

- 13,5 brix po gotowaniu  
duże straty przy przelewaniu do fermentora. Olbrzymia piana + uwięzienie w chmielinach. Ostatecznie w fermentorze 22,5l.  
Temp. początkowa fermentacji 18,  
podnoszona:  
*Feb 25, 2018, 8:26 PM*