

belgian tripel

- Gravity **19.8 BLG**
- ABV ---
- IBU **27**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilsner malt | 4.5 kg (70.3%) | 82 % | 4 |
| Grain | Munich Malt | 0.8 kg (12.5%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.1 kg (1.6%) | 78 % | 4 |
| Sugar | cukier | 1 kg (15.6%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 1 min | 4 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Slant | 200 ml | Wyeast Labs |