

Belgian Tripel 19 BLG

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **26**
- SRM **9.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński | 6 kg (81.6%) | 86 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (4.1%) | 73 % | 4 |
| Grain | Aroma CastleMalting | 0.2 kg (2.7%) | 78 % | 100 |
| Sugar | Candi Sugar, Clear | 0.6 kg (8.2%) | 78.3 % | 2 |
| Sugar | Candi Sugar, Amber | 0.25 kg (3.4%) | 78.3 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 45 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 250 ml | Fermentum Mobile |