

# 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