

# Belgian Tripel

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **29**
- SRM **4.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.85 kg (84.6%)	81 %	4
Grain	Biscuit Malt	0.15 kg (1.9%)	79 %	45
Sugar	Cane (Beet) Sugar	0.4 kg (4.9%)	100 %	0
Sugar	Candi Sugar, Clear	0.7 kg (8.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	36.5 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Pożywka	2.5 g	Boil	10 min
Fining	Whirlfloc	0.5 g	Boil	10 min