

Belgian USA Hops Tripel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **31**
- SRM **6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (84.3%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.9 kg (10.8%) | 100 % | 2 |
| Grain | Biscuit Malt | 0.4 kg (4.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Strata | 30 g | 5 min | 13.6 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |
| Dry Hop | Idaho 7 | 50 g | 3 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 12 min |
| Water Agent | Gips piwowarski | 2 g | Mash | --- |