

# BELGUS TRIPLUS

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **5.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9.9 kg (91.7%)	82 %	4
Grain	Biscuit Malt	0.54 kg (5%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.36 kg (3.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	35 g	45 min	11 %
Aroma (end of boil)	Junga	35 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	180 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	candi sugar	1800 g	Primary	30 day(s)