

# Potrójny Belg

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **11.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (6.7%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Sugar	Candi Sugar, Clear	0.8 kg (10.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	5 g	Gozdawa

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Rodzynki	0.15 g	Boil	10 min