

# Triipel

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **26**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (66.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4
Sugar	Cukier	1 kg (14.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Hallertau Blanc	20 g	10 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28	Ale	Liquid	45 ml	---

## Notes

- Cukier na 10 min.  
*Jan 19, 2017, 3:10 PM*