

# Tripel

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- Gravity **20 BLG**
- ABV ---
- IBU **36**
- SRM **7.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | zakwaszający          | 0.06 kg (0.8%)  | 80 %  | 15  |
| Grain | Weyermann - Carabelge | 0.626 kg (8.8%) | 30 %  | 35  |
| Grain | Pilzneński            | 5.9 kg (82.8%)  | 81 %  | 4   |
| Sugar | cukier kandyzowany    | 0.54 kg (7.6%)  | 100 % | 1   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | magnum           | 33 g   | 60 min | 11.5 %     |
| Boil    | Styrian Goldings | 10 g   | 15 min | 4.5 %      |