

# 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 %