

# Tripel

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **40**
- SRM **5.6**
- Style **Belgian Golden Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.7 kg (79.4%)	81 %	4
Grain	Monachijski	1.5 kg (15.5%)	80 %	13
Sugar	Cukier	0.5 kg (5.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Vital	50 g	60 min	11.9 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.5 %
Whirlpool	Saaz (Czech Republic)	20 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Francuskie - średnio opiekane	50 g	Secondary	14 day(s)
Flavor	Płatki Dębowe Amerykańskie - lekko opiekane	25 g	Secondary	14 day(s)

## Notes

- Płatki dębowe macerowane przez min. 14 dni w burbonie.  
*Sep 15, 2017, 10:33 PM*