

# TRIPEL

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **6.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (83.9%)	81 %	4
Adjunct	Candi Sugar, Clear	1 kg (12.9%)	78.3 %	2
Adjunct	Brown Sugar, Dark	0.25 kg (3.2%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz late	30 g	60 min	1.7 %
Boil	Tettnanger	50 g	60 min	3.8 %
Boil	Chinook	10 g	10 min	13 %
Boil	Chinook	15 g	5 min	13 %
Boil	Mandarina Bavaria	20 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	330 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Szafran	2.5 g	Boil	5 min
Spice	Pieprz czarny	5 g	Boil	5 min