

Tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **21**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 10 kg (83.3%) | 82 % | 4 |
| Grain | Caramel Pale Viking | 1 kg (8.3%) | 77 % | 8 |
| Sugar | Cukier | 1 kg (8.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Hallertau | 20 g | 60 min | 4.5 % |
| Boil | Mandarina Bavaria | 25 g | 30 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Lallemand Abbaye Belgian | Ale | Dry | 11 g | --- |