

Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **29**
- SRM **6.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (69.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (14%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.15 kg (2.1%) | 78 % | 4 |
| Sugar | Cukier | 1 kg (14%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 10.5 % |
| Boil | Cascade | 20 g | 15 min | 8 % |
| Boil | Saaz (Czech Republic) | 10 g | 1 min | 3.5 % |
| Boil | Cascade | 10 g | 1 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 30 ml | White Labs |