

# Triple

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **35**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (82.2%)	81 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (6.8%)	72 %	4
Sugar	kandyzowany	0.8 kg (11%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	60 ml	Fermentum Mobile
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile