

# Tripple Belgian Hoppy IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **13.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **90 min** at **100C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (13.7%)	85 %	7
Grain	Monachijski	4 kg (54.8%)	80 %	16
Grain	Carabelge	1 kg (13.7%)	80 %	30
Grain	Caramunich® typ I	1 kg (13.7%)	73 %	80
Sugar	brązowy belgijski Cukier Kandyzowany	0.3 kg (4.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	60 g	60 min	5 %
Boil	East Kent Goldings	60 g	55 min	5.1 %
Aroma (end of boil)	East Kent Goldings	60 g	0 min	5.1 %
Aroma (end of boil)	lunga	50 g	0 min	11 %
Dry Hop	Aurora	30 g	3 day(s)	8.5 %
Dry Hop	Cascade PL	100 g	3 day(s)	7.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew BE-256	Ale	Dry	23 g	Fermentis