

#24 Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **24**
- SRM **21.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.4%)	79 %	22
Sugar	Cukier kandyzowany brązowy	0.75 kg (9.6%)	100 %	400
Grain	Caramel/Crystal Malt - 10L	0.55 kg (7.1%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	80 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	300 ml	Fermentum Mobile

Notes

- Cukier dodać na ostatnie 5 minut gotowania.
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