

6+

- Gravity **20.2 BLG**
- ABV ---
- IBU **32**
- SRM **6.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best- Pilsen Malt	4.5 kg (75%)	80.5 %	3.5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Bestmaltz - Wheat Malt	0.5 kg (8.3%)	85 %	4
Grain	Weyerman - Munich Malt	0.5 kg (8.3%)	77 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	40 g	10 min	9.3 %
Boil	Styrian Goldings	10 g	10 min	3.7 %
Boil	Huell Melon	15 g	60 min	9.3 %
Dry Hop	Warrior	180 g	14 day(s)	15.5 %
Dry Hop	Waimea	32 g	14 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP550 - Belgian Ale Yeast	Ale	Liquid	50 ml	White Labs
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