

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 |
|----------------------------|-----|--------|-------|------------|