

# ALA'TRIPEL

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **8.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (32.6%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (7.1%)	80 %	5
Grain	Viking Munich Malt	1.6 kg (22.7%)	78 %	18
Grain	Fawcett - Crystal	0.25 kg (3.5%)	70 %	160
Grain	Płatki pszeniczne	0.75 kg (10.6%)	85 %	3
Grain	Płatki owsiane	0.25 kg (3.5%)	85 %	3
Grain	Płatki orkiszowe	0.15 kg (2.1%)	80 %	4
Grain	Płatki jęczmienne	0.25 kg (3.5%)	85 %	4
Sugar	Cukier	1 kg (14.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirfloc	1 g	Boil	10 min
Water Agent	Chlorek Wapnia	4 g	Mash	75 min