

BA Belgian Triple

- Gravity **21.3 BLG**
- ABV ---
- IBU **54**
- SRM **17.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (12.5%)	85 %	7
Grain	Monachijski	5 kg (62.5%)	80 %	16
Grain	Carabelge	1 kg (12.5%)	80 %	30
Grain	Weyermann - Caramunich	1 kg (12.5%)	73 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	20 g	90 min	5.9 %
Boil	Aramis	30 g	60 min	5.9 %
Boil	Styrian Golding	60 g	55 min	3.6 %
Boil	Styrian Golding	60 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew be-256	Ale	Dry	23 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	cukier brazowy	300 g	Boil	15 min