

# Belgian Tripel 18.0 Blg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **14.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | weyerman pale ale          | 1 kg (14.3%) | --- % | 5.5 |
| Grain | Strzegom Monachijski typ I | 4 kg (57.1%) | 79 %  | 16  |
| Grain | Carabelge                  | 1 kg (14.3%) | 80 %  | 30  |
| Grain | Caramunich® typ I          | 1 kg (14.3%) | 73 %  | 80  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Sterling   | 60 g   | 55 min | 4.5 %      |
| Boil    | Sterling   | 60 g   | 15 min | 4.5 %      |
| Mash    | Willamette | 60 g   | 60 min | 5 %        |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 34.5 g | Fermentis  |

## Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Other | cukier kandyzowany | 300 g  | Boil    | 10 min |