

Belgian Tripel

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **33**
- SRM **3.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (77.9%) | 80.5 % | 2 |
| Grain | Vienna Malt | 0.5 kg (6.5%) | 78 % | 8 |
| Sugar | cukier kandyz biały | 1 kg (13%) | 100 % | --- |
| Grain | Castlemalting - Cara Clair | 0.2 kg (2.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Puławski | 50 g | 60 min | 7 % |
| Boil | Puławski | 20 g | 10 min | 7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |