

# Belgian tripel

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	4 kg (54.1%)	78 %	4
Grain	Castlemalting - Cara Clair	1 kg (13.5%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	1 kg (13.5%)	85 %	5
Sugar	Candi Sugar, Clear	1.4 kg (18.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mackiniac	10 g	30 min	10 %
Boil	Mackiniac	20 g	20 min	10 %
Aroma (end of boil)	Mackiniac	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

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

Type	Name	Amount	Use for	Time
Other	Witamina C	4 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Kwas fosforowy	20 g	Mash	10 min

### Notes

- Kwasowość zacieru musi mieć 5.4-5.8 pH  
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