

# Belgian Tripel

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **29**
- SRM **5.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 6 kg (75%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 %  | 16  |
| Sugar | Cukier                     | 1 kg (12.5%) | --- % | --- |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Iunga PL   | 30 g   | 65 min | 11 %       |
| Boil    | Fuggles UK | 20 g   | 15 min | 4.5 %      |

## Yeasts

| Name                               | Type | Form | Amount | Laboratory      |
|------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M31 Belgian Tripel | Ale  | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type  | Name   | Amount | Use for | Time   |
|-------|--------|--------|---------|--------|
| Other | Cukier | 1000 g | Boil    | 10 min |