

# Belgian Tripel Dori

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **22**
- SRM **6.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (80.9%)	81 %	4
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.9%)	78 %	4
Sugar	Cukier kandyzowany jasny	0.8 kg (11.8%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	55 min	6 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	250 ml	Fermentum Mobile