

# Belgijski Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **53**
- SRM **15.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyerman - Monachijski I	2.5 kg (62.5%)	80 %	16
Grain	Weyermann - Pale Ale Malt	0.5 kg (12.5%)	85 %	7
Grain	Carabelge	0.5 kg (12.5%)	80 %	30
Grain	Caramunich® typ I	0.5 kg (12.5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	30 g	60 min	5.7 %
Boil	Styrian Golding	30 g	25 min	3.6 %
Boil	Styrian Golding	30 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew Abbaye	Ale	Dry	11 g	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	brązowy cukier kandyzowany	150 g	Primary	4 day(s)

## Notes

- Ferm. burz. 7 dni. 19-23 C.  
Ferm. cicha 28 dni. 19-21 C.  
Refermentacja 28 dni 19-23 C.  
Leżakowanie 3 miesiące w temp poniżej 15 C.  
*Feb 10, 2019, 4:01 PM*