

Belgijskie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **21.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.4%)	79 %	16
Grain	Special B Castle	0.3 kg (4.4%)	70 %	350
Grain	Red crystal 400	0.3 kg (4.4%)	70 %	400
Grain	caramel aromatic	0.3 kg (4.4%)	75 %	180
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45
Sugar	kandyzowany cukier	0.1 kg (1.5%)	100 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	12 g	60 min	11.2 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
belgian tripel	Ale	Dry	10 g	---