

citra tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **5.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6.4 kg (82.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (5.1%) | 79 % | 22 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.3%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.9 kg (11.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Citra | 70 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| wyeast farmhouse | Ale | Slant | 150 ml | wyeast |

| | | | | |
|--------------|-----|-------|--------|-----------|
| amalgamation | Ale | Slant | 100 ml | yeast bay |
|--------------|-----|-------|--------|-----------|