

Hoppy Belgian Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **5.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **61 C**, Time **0 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **0 min** at **61C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (74.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.3%)	79 %	16
Grain	Acid Malt	0.1 kg (1.2%)	58.7 %	6
Sugar	Cukier biały	1 kg (12.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.8 %
Boil	Amarillo	30 g	15 min	8.8 %
Boil	Mosaic	30 g	15 min	12 %
Whirlpool	Mosaic	30 g	40 min	12 %
Whirlpool	Amarillo	20 g	40 min	8.8 %
Dry Hop	Amarillo	30 g	4 day(s)	8.8 %
Dry Hop	Mosaic	40 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

Notes

- Cukier rozpuszczony w 1L wody dodany po kilku dniach burzliwej,
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