

# Hoppy tripel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **3.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **75C**
- Keep mash **0 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner	4 kg (63%)	80.43 %	3
Grain	Pale 2-Row	1.4 kg (22%)	80.43 %	3
Adjunct	Flaked Wheat	0.45 kg (7.1%)	73.91 %	4
Grain	Sucre de table	0.5 kg (7.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	14.17 g	60 min	17.8 %
Boil	Citra	14.17 g	15 min	13 %
Boil	Galaxy	14.17 g	15 min	17.8 %
Boil	Citra	14.17 g	1 min	13 %
Boil	Galaxy	28.35 g	1 min	17.8 %
Dry Hop	Citra	28.35 g	3 day(s)	13 %
Dry Hop	Galaxy	28.35 g	3 day(s)	17.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Belgian Ardennes 3522	Ale	Liquid	100 ml	Wyeast
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