

# LEM | Belgian Triple

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **5.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **30 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	2.7 kg (69.2%)	82 %	4
Grain	Viking Malt Monachijski Jasny	0.5 kg (12.8%)	79 %	16
Grain	Weyermann - Carapils	0.1 kg (2.6%)	78 %	4
Sugar	Cukier kandyzowany biały	0.6 kg (15.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	10 g	1 min	6 %
Boil	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	21 ml	White Labs