

Tiple Blond

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **4.1**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.28 kg (86%) | 80.5 % | 2 |
| Grain | Cara Blonde - Castle Malting | 0.46 kg (7.5%) | 78 % | 20 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (3.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.2 kg (3.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 21 g | 55 min | 15.5 % |
| Aroma (end of boil) | Perle | 10 g | 5 min | 7 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Abbaye | Ale | Dry | 2.2 g | fermentis |