

TRIPEL - 01 XI 2021 r.

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **58**
- SRM **4.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Sugar	Cukier	0.5 kg (9.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Triple	Ale	Dry	10 g	---