

## TRIPEL - 01 XI 2021 v.2

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **59**
- SRM **5.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.2 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	37 g	60 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Triple	Ale	Slant	150 ml	Mangrove Jack's