

Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **33**
- SRM **6.7**
- 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 **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (8.1%) | 79 % | 45 |
| Sugar | WES ekstrakt słodowy jasny | 0.7 kg (11.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |
| Boil | Nelson Sauvignon | 20 g | 5 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------------|------|-----------|-----------|
| Spice | Suszone Skórki pomarańczy | 20 g | Secondary | 15 day(s) |
|-------|---------------------------|------|-----------|-----------|