

# Tripel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **6.2**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet- Pilzneński	3 kg (40.5%)	78 %	4
Grain	Soufflet-Pale Ale	2 kg (27%)	78 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.5%)	80 %	20
Grain	Soufflet-Pszeniczny	1 kg (13.5%)	78 %	4
Sugar	Cukier kandyzowany	0.4 kg (5.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	6.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock	5 g	Boil	10 min
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